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MARCH 2015

& GARDEN

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our *farmhouse cover*
kitchen and chef
Al Brown's year-round
outdoor space page 139

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The owner of this restored Arrowtown cottage loves its rose-festooned verandah (see page 62). You can see it for yourself on our Queenstown house tour on Saturday 28 March. For more about the tours see page 106.



March 2015

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ANTENNA
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Small on space but big on style, this contemporary kitchen is only one of the tasty designs on show in our kitchen feature, page 139.

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40,000 NZ House & Garden readers are planning kitchen renovations next year
(Source: Nielsen CMI Q4 2013-Q3 2014)



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ABOVE Sally Duggan



ABOVE "It's a relaxed space. Doesn't matter a damn if someone spills their wine," says chef Al Brown of his determinedly low-tech outdoor kitchen; see more on page 142.

From the editor

MY DAUGHTER'S GETTING married soon, which has required a lot of shopping. When I dropped in to see her yesterday, she'd just had another package delivered. It had arrived with all the fast-twitch drama of an urgent courier delivery – red van double-parked; driver needing a quick-quick signature on an electronic screen.

Inside the package? Eight sticks of sealing wax.

"Should have been delivered by owl," Kate said.

This sort of gentle irony is, of course, all round us these days – as technology creates a global generic marketplace, we seek treasures that are handmade or quaintly old-fashioned. Right now, Kate might be dripping pink and gold seals onto envelopes containing notes to wedding guests. Or she might be consulting detailed online bridal expense spreadsheets. Her life – and everyone else's – has become a highly personalised concoction of the very old, the very new and everything in between.

Nowhere is this creative blend more evident than in our homes. With a few rare exceptions, these days we don't do purely contemporary homes, or perfectly period villas. We mix it up. We've become style magpies, roaming across epochs picking up anachronistic finery for our nests. The country-style kitchen on the cover of this issue is a case in point: it has the latest precision cupboards, full to the brim with blue-and-white Cornishware that was all the rage when I was a kid.

What defines our style these days, then, is not whether we do the something-old, something-new blend in our homes (we almost all do), but how we manage the mix. Three of the kitchens in our special feature (page 139) are more overtly modern than our cover kitchen – and then, at the other end of the spectrum, there's the determinedly low-tech outdoor kitchen at chef Al Brown's Ellerslie home. Al's got candles, an old baby bath full of ice instead of a fridge, and shelves full of treasures, including a couple of floral candleholders that belonged to his mum.

Set in the midst of Al's vintage treasures the day we visited, though, was a sleek black triangular object that was pumping out music. It was Al's latest toy: a Bluetooth portable speaker that plays for 11 hours without recharging – and that's so new that it's only just become available in New Zealand.

You could turn to page 142 now, and pore over all the gorgeous detail of Al Brown's kitchen. Or – because here at *NZ House & Garden* we, too, mix the new with the old – you can go online and see Al in his kitchen on our newest "home movie" video.

Enjoy this issue.

Sally



Sign up for Sally's email newsletter at nzhouseandgarden.co.nz.

SALLY WEARS A DONNA MORGAN DRESS FROM LITTLE STITCH; PHOTOGRAPH BY JESSIE CASSON; MAKE-UP BY CLAUDIA RODRIGUES; HAIR BY MICHAEL KENT



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ESTÉE LAUDER

Behind the scenes

At a NZ House & Garden food shoot with...
Bernadette Hogg, Claudia Kozub and Manja Wachsmuth



This issue's long, lazy summer lunch (page 116) may look delightfully relaxed, but weeks of planning, recipe tweaking and weather forecast watching has gone before. And on the day, a pesky wind whipped up when the figgy pizzas were ready to be shot... sending napkins aloft. Stylist Claudia Kozub (left) is pictured keeping things under control. She's part of the trio behind our food shoots. Bernadette Hogg (below right) writes and cooks the recipes, and Danish-born Manja Wachsmuth (below left) is behind the camera.

Bernadette (whose mum was a pastry chef and dad a baker) sweats the detail during three days of recipe fine-tuning. Luckily she has a ready supply of taste-testers – the employees of her husband's air-conditioning business. "They're very willing to help!" This issue's shoot was in Bernadette's Matakana garden, but sometimes the team use Manja's inner-city Auckland converted loft/studio. Manja says there are pros and cons to both options: "It's easier in the studio because you can control everything, but on location there's more atmosphere and you get more spontaneous shots."

The three foodies keep each other up to date with trends and have been trying Bernadette's experiments with fermented drinks. "I've been making kombucha tea, starting with a culture known as a 'scooby' that I got from a local friend," says Bernadette. "It's fizzy, a bit like ginger beer and fantastic for your digestion. I'm growing raspberries, so my favourite is raspberry, lemon and ginger with a green tea base."



TIMELESS APPEAL

Art director Richard Brunton says it was the copper pots hanging above the classic oven that first drew him to the farmhouse-style kitchen on this month's cover. "The copper pots give the kitchen a really homely feel," says Richard, who admits to coveting the copper toaster on the bench. "Copper's very fashionable right now." Richard also liked the fact that this Auckland kitchen, designed by Joanne Godding, is "a real working kitchen; it's not just for display. It's timeless." For more details, see our kitchen feature, page 139.

PHOTOGRAPH: Belinda Merrie

STYLING: Richard Brunton

CREDITS: Dualit copper toaster exclusive to Milly's; wooden spoons, whisks, pepper grinder and salt pig also from Milly's; fruit bowl, plates and platters from French Country; tea towel from Farro Fresh; all other items homeowner's own.

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THIS IS OUR HOME

Talk back

A house tours fan

Thanks to the *NZ House & Garden* team and all the volunteers who arrange your wonderful tours. Every year, I go on all four tours and have seen so many memorable homes. It's enormously gracious and generous of the homeowners to open their homes to hundreds of strangers. When living in London many years ago, I lost a good friend to breast cancer at 31. These tours give me the chance to remember my friend, as money raised goes to the Breast Cancer Foundation. *Heather Ballantyne, Auckland*



Our mini bach

Thank you for your inspirational special issue *Coastal Living*. While renovating our old shed, I needed ideas to turn it into our very own mini bach (albeit 15km from the sea). Thank you (and my very hard-working husband) for turning my dreams into reality. *Julia Hunter, Balclutha*



Sporting survival kit

My friend and I met up at the Hampton Downs Festival of Motor Racing to support our husbands who both love motor sports. You can imagine our laughter when we realised we had both packed our new copies of *NZ House & Garden*, still in their postal wrappers, to quell any boredom while our husbands enthused over the cars. Great minds think alike! *Raewyn Dunlop, Auckland.*



In memory of Pippin

I loved the Dykes' Riverton beach house (January 2015). We also have a beautiful Rachel Hirabayashi bird in remembrance of our canary Pippin who shuffled off his mortal coil last year. *Kate Drummond, Dunedin*

DETAIL OF THE MONTH

Janelle Aston's splendidly cartographical kitchen tabletop (page 65) caught our eye. Adorned with topographical maps of Wakatipu and surrounds, it presides in her lovingly restored Arrowtown stone cottage and inspired son Toby (as a boy) to remark that he ate dinner on top of Mt Earnslaw every night. Now that's what we call local flavour. See it on our house tour, page 106.

Not-so-empty nesters

Readers responded to editor Sally Duggan's letter on her emptying nest:

When we shifted to Auckland, our three adult children had left home so we bought a townhouse with two double bedrooms and one single – just right for two. But as the grandchildren started to arrive, where does one put everybody when they come to stay? The living area is also not big enough for family dos. Don't downsize too much, unless you are prepared to move again when grandchildren start to arrive. *Judith Derbyshire, Auckland*

We have lived in our Taupo home for 37 years. Our children moved away, but happily they come home often, bringing their partners and children and we are blessed once more with a noisy houseful. Thank goodness we didn't downsize. We shut off unused rooms but open them up at Christmas and other occasions. Don't build too small – you need space for your loved ones. *Madeline Ridley, Taupo*

We have just built a smaller home, with the best kitchen I have ever had – it's my 14th and the first I've been able to plan – I love it! When you build your next house, do it for you. As for colours, go for it – there are a lot of new greige houses out there. Our house is white with red joinery, lapis blue gutters and spouting, and yellow soffits. *Sue Milner, Cambridge*

We love your letters

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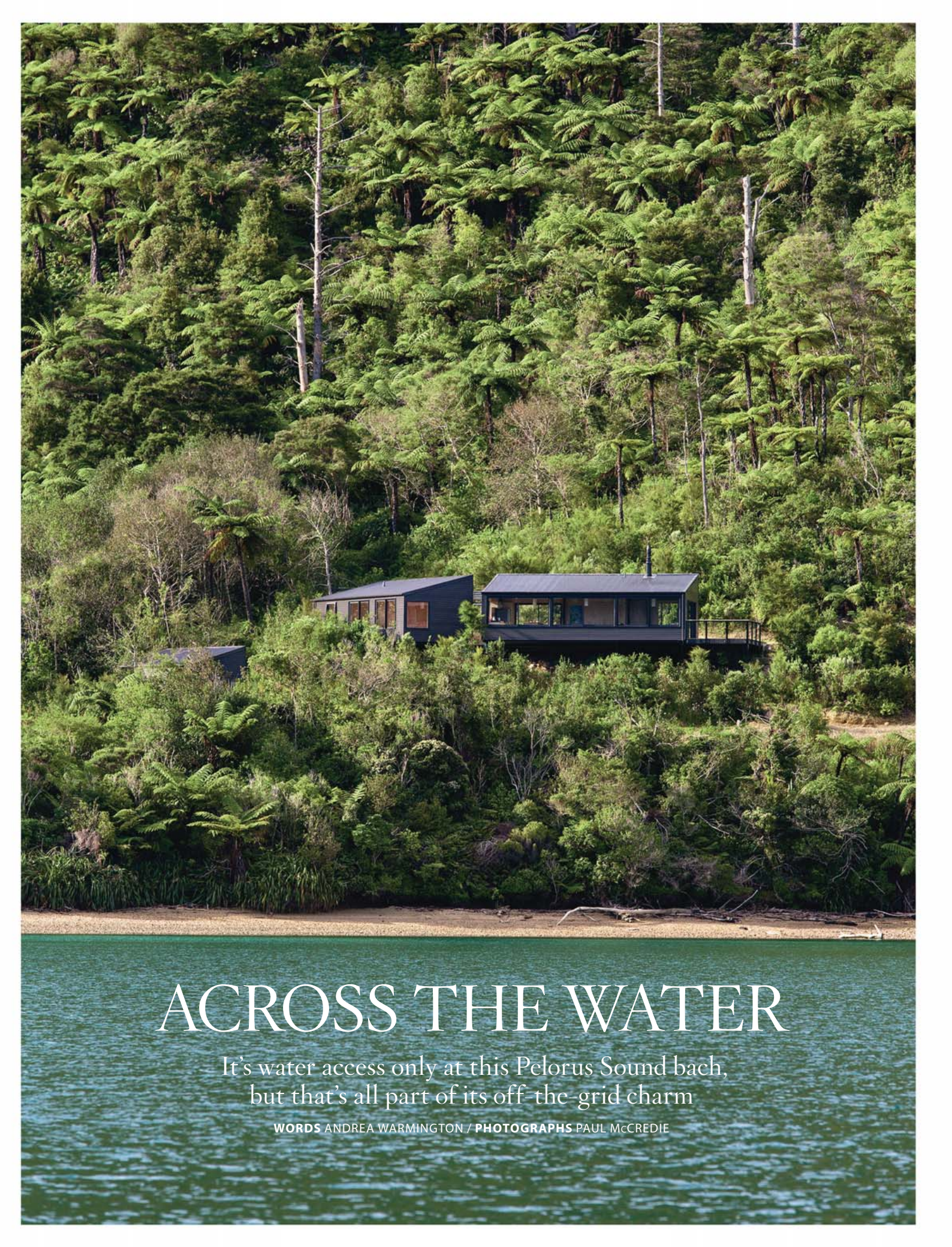
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Go Further



ACROSS THE WATER

It's water access only at this Pelorus Sound bach,
but that's all part of its off-the-grid charm

WORDS ANDREA WARMINGTON / PHOTOGRAPHS PAUL MCCREDIE

THIS PAGE Low-maintenance plywood lines the walls at Rob Hole and Sue Batley's bach in Pelorus Sound; the custom-made dining table is on castors so it can be rolled outdoors; the dining chairs are from Backhouse and the armchairs from Nood.

OPPOSITE The dark colour of the corrugated aluminium cladding helps the structure to blend into the regenerated bush.





THERE'S ONLY ONE way to reach Robert Hole and Susan Batley's remote, off-the-grid bach in Marlborough's Pelorus Sound and that's across the water. Absolutely everything here, from the food to the furniture to the plywood that lines the interior walls, has been brought here by boat or barge. This, Rob concedes, can sometimes make the very act of going on holiday seem like rather an effort. "You stock up on food and you always imagine that you're going to have a famine, so you bring far too much, which you then have to lug up the hill when you arrive."

But, as generations of Rob's family can attest, the relative isolation is a part of the Sound's appeal. His mother's family has been holidaying in the area since the early 1920s and his parents bought a large section overlooking this horseshoe-shaped bay in the Pelorus Sound in the late 60s, when Rob, his brother and his two sisters were in their 20s. They built a bach on the section, which was then farmland (there were even sheep, notes Rob, who remembers netting being put around the home's piles so said sheep wouldn't get stuck beneath the house).

"It's very hard to believe now because the regeneration has been fantastic. And we try to encourage it the best we can," says Rob. Various members of Rob's wider family – who also have homes dotted about the Sound – have been "vigorously getting rid of possums" and Rob and Sue spend large portions of their days here "hacking back gorse, broom and holly to put the balance in the regeneration's favour". >



THIS PAGE (from above left) Sue Batley and Rob Hole. Rob says that the couple "were completely blown away" by the view over the Sound: "We concentrated very much on the back of the house because it's north-facing and we didn't give a thought to what the view of the sea would be like. We thought you would just look out the window and see the sea. But it's probably the bit that is most spectacular. I never realised how important it is to frame the view"; the squabs were custom-made by Geoff Fiebig in Wellington and the light shades were bought in Lower Hutt.

PORTRAIT: JANE USSHER



“We don’t have any blinds, which may frighten the odd guest, but helps us go with the sun”



THIS PAGE Two sleepouts help to cope with “several generations staying here all at once,” says Rob.

OPPOSITE Low-flow tapware contributes to water savings in the all-purpose “muckroom”, which also contains the shower and toilet.

The regeneration was an important consideration when Rob and Sue decided to build their own off-the-grid bach on another part of the family’s section just over a year ago. They worked with a like-minded team at Wellington architecture firm Tennent + Brown to design a holiday home that seems almost to disappear into the young bush, thanks to the dark shade of the corrugated aluminium cladding.

The house was constructed using techniques that would minimise the environmental impact of the build as well as keep the number of tradespeople who would have to make the 45-minute journey from Havelock to the Sound to complete the project down to a minimum. Pre-made steel frames and panels were slotted together within days of their arrival and plywood-lined walls eliminated the need for wet trades such as plastering and painting.

The bach comprises two pavilions, one of which contains the living and dining area; the second houses two bedrooms and a bathroom (which the couple refer to as “the muckroom”), as well as two sleepouts (pictured below); each room is accessible from the outdoors. A sheltered outdoor area provides a connection between the two pavilions and has become an evening gathering place for socialising and cooking. Recently, that has included much “talk and theory-making” regarding the best technique for slow-cooking meat in the bach’s wood-fired pizza oven.

Everything here is solar-powered and heated, and there’s no dishwasher, washing machine or television. Although there are electric lights, Rob and Sue’s days tend to be dictated by the progress of the sun.

“We don’t have any blinds,” says Rob, which may frighten the odd guest, but helps the couple to “go with the sun”. >





Sue says the hours they keep here are very different from those spent at their main home in Wellington, where Sue works as a horticulturalist and Rob as a contract administrator for various organisations. At the Sound they breakfast late, stop for lunch mid-afternoon and eat dinner as the sun drops below the horizon.

"We get into a bit of a routine," says Rob. "We do some sort of heroic physical labour in the morning and then you feel like you're owed a wonderful meal and wine or a nap."

"And we never get bored," says Sue.

"No," agrees Rob. "We read a lot of books, we listen to the radio... I don't tend to miss the television at all."

The spare furnishings reflect Rob and Sue's back-to-basics approach to their lifestyle at Pelorus Sound. A beautiful dining table was custom-made in Blenheim by a descendant of a prominent Sounds family – "a nice connection," says Rob. When it came to kitting out the bach, the couple went for mostly new china, kitchenware and linen, but it didn't cost a fortune.

THIS PAGE (from top) A terrace at the rear of the bach, sheltered by a "wing" shade, connects the two pavilions; because of its north-facing aspect, it's where the couple spend most of their time. A deck overlooks the Pelorus Sound and the regenerated bush.





Robert Hole and Sue Batley's Pelorus Sound bach is featured in *Green Modern: Eco-conscious Contemporary New Zealand Homes*, by Claire McCall (Penguin, \$65).

"In the old days," he says, "baches were equipped using leftovers from the house in town but we didn't have a lot in that respect so we had to rely on a big red building. It's a remarkably economic way of equipping a house. We were looking for fairly simple designs and they had them all."

Upon the completion of the bach, everything – kitchenware, linen, furniture – was, naturally, brought across by boat – only this time Rob and Sue found themselves accompanied on the journey by what Rob describes as "a day-care centre for dolphins".

"There were lots and lots of baby dolphins and their mothers all around the boat. It was very auspicious." ■

Q&A

Our decorating style is: Contemporary.

Best decorating tip: Black is wonderful for framing a room or a view.

Best budget tip: When building, go for a QS [quantity surveyor] pricing agreement, which entails a very detailed costing based on actual market costs of the project that is stuck to unless it can be shown that prices have moved (down as well as up). It means neither side starts off trying to get the best possible deal out of the other with the attendant risks to the builder's viability, goodwill between the parties etc.

This house is eco-friendly because: It is off the grid and very well insulated, with solar power and solar water heating.

Favourite family treasure: Photos of earlier generations on holiday in the same place.

Favourite outdoor spot: Out the back, in the evening, in a moon chair and, soon, a new lawn near the beach that we are developing.

We love this part of New Zealand because: It is isolated and uncomplicated.

Rob Hole

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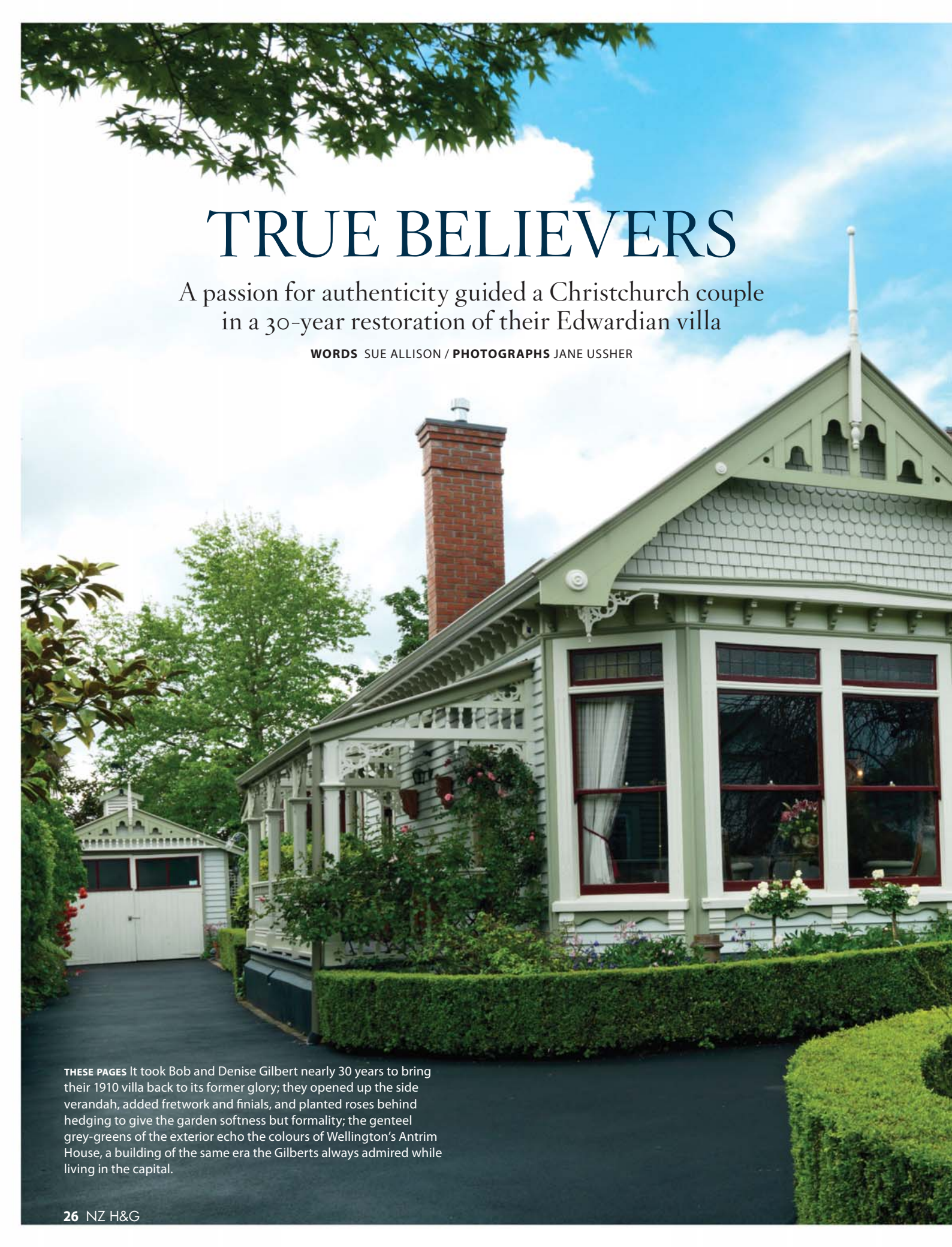
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TRUE BELIEVERS

A passion for authenticity guided a Christchurch couple
in a 30-year restoration of their Edwardian villa

WORDS SUE ALLISON / **PHOTOGRAPHS** JANE USSHER

THESE PAGES It took Bob and Denise Gilbert nearly 30 years to bring their 1910 villa back to its former glory; they opened up the side verandah, added fretwork and finials, and planted roses behind hedging to give the garden softness but formality; the genteel grey-greens of the exterior echo the colours of Wellington's Antrim House, a building of the same era the Gilberts always admired while living in the capital.



THIS PAGE The dining room is stately with its gold damask wallpaper, Dulux 'Antique White' ceiling, red leather dining chairs and kauri table. **OPPOSITE** (clockwise from top left) The fireplace in the dining room is original, but the Gilberts added the matching overmantel. Denise and Bob enjoy the bay window in the north-facing formal lounge. Farrow & Ball green-on-green stripe wallpaper is offset with Sanderson Peony Rose curtains and a Monkwell fabric on the sofa and footstool. A cut-crystal and silver condiment set sits on the dining room sideboard.



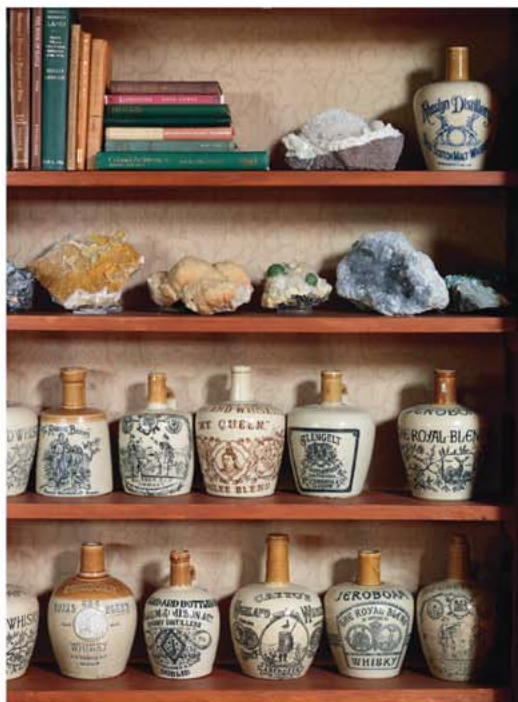


BOB AND DENISE Gilbert's place is in something of a time warp. Step through the portal and you step into the world of Christchurch's early settlers. Not only has the 1910 St Albans villa been faithfully restored, but the furniture and furnishings match the era and it is a trove of treasures from yesteryear.

"I've always been into old things. I'm a collector at heart," says Bob, who admits they have extended the garage twice to contain the overflow. But he is no Steptoe. His priceless collections of stoneware ginger beer bottles, crystalline minerals, old ceramics, whisky jars, weighing scales, books, stamps and flying memorabilia are meticulously catalogued and orderly.

"This house provides us with a wonderful feeling of how our forebears lived," says Bob. "I've got a great respect for that era and the magnificent craftsmanship that existed then."

Fortunately, Denise shares his taste for times past, if not quite the same ardour for collecting. ("Bob collects; I dust.") >



THIS PAGE (clockwise from far left) The original fireplace in the office had been boarded over, but the Gilberts managed to find one of the same era. Bob's collection includes antique whisky jars and crystals. Maximus and Chanel share the Gilberts' favourite chair in the sunroom. Old family portraits line the hall walls as "Mr Moose" eyeballs visitors as they come in the front door.

OPPOSITE An enormous bison, one of several animal heads Bob imported from Canada, overlooks the office desk; the wallpaper is a Morris & Co Archive paper called Branch.



When the two met in the Paekakariki pub in the 1980s, Bob, a pilot, was a widower with two girls and two boys aged 10 to 17. Denise, an exception to his penchant for old things, is 20 years his junior.

In 1985, Bob was posted to Christchurch and they moved south with his two younger children and a baby son and set about looking for a suitable house to put their old things in. The St Albans villa, with many of its original features intact, was in reasonable order, though it had been rented out for several years.

And so began what was to become a nearly 30-year restoration project. Weekend outings for the Gilbert family, which soon

grew to include another son, usually involved trips to local demolition yards.

Joanna Palmer of Design Studio helped with the interior. It has been such a long process that she is now a good friend. "They are passionate about authenticity and attention to detail," she says.

Denise favours the traditional English stalwarts of decorating, such as William Morris and Colefax and Fowler, and has gone for the rich tones of the era.

"Burgundy is our colour," she says. Add golds, greens and a couple of Burmese cats, Chanel and Maximus, draped languidly over an armchair and it is the picture of Edwardian elegance. >





Bob's favourite room is his "man cave" in the loft. "I've always wanted a no-thoroughfare area for peace and quiet. It seemed a huge waste of space having a trapdoor into the roof cavity just for some luggage storage." The room doubles as a bedroom when their "six, so far" grandchildren come to stay.

Bob shares his lair with several taxidermied animals – zoology is another of his passions. They also installed a bookcase-lined stairwell and a roof window that looks east to the Port Hills.

Their love of history extends to the garden, where "Shackleton's hut" is packed with aviation memorabilia. Bob's 40-year flying career spanned military and airline flying, his most illustrious passengers being the Queen Mother and US President Lyndon Johnson. He has written a history of air accidents, won an Air Force Cross and two defence medals and worked as a Civil Aviation Airline Inspector. Not surprisingly, he still has every fastidiously kept log book since he was first airborne, aged 16. >



THIS PAGE The kitchen colours were chosen to blend with Bob's crock collection; the woodwork is Dulux 'Sudan Sand', the wallpaper Morris & Co Owen Jones and the burgundy tiles from the Olde English Tile Factory; the kauri floor is original. **OPPOSITE** (clockwise from top left) Denise cooked on the coal range in the room beside the kitchen when they first moved in: "But it was too much work and everything got very dusty." Denise likes to have fragrant flowers in the house. Bob's beer and ginger beer bottle collection is stored in a designated room by the back door (both photos).



Sharing the backyard are a sarking-clad garden shed full of antique tools and an old outhouse. The centrepiece is a large pond, fed with flowing water from a rocky mound planted with natives and overlooked by a gazebo. “We’ve tried hard to ensure the house has appropriate outbuildings,” says Bob. “The house would be lost without the compatibility of its garden.”

Denise extended her burgundy/green/gold theme outdoors, planting a scarlet maple, copper beech and liquidambar amid the trees and ferns, with ‘Deep Secret’ red roses along the verandah.

A beauty therapist, Denise works from home: “My clients really like it. They say there is a sense of peace. It’s the best thing I’ve ever done. I can work and have a life.”

Working from home was not in the original plan but the earthquakes changed everything, as they did for almost every Christchurch resident.

Sunday 20 February 2011, was a big day for the Gilberts. Their three-decade labour of love complete, they had opened their home and garden for a school fund-raising tour. >



THESE PAGES (main picture, then from top) The loft was converted into a masculine bolt-hole with Ralph Lauren wallpaper, Tasman Tanning Mad Dog Tobacco leather on the armchair, an antique cricket table, old leather sports balls and fish and game trophies on the walls; the glass cabinet is an original journal cupboard from Christ's College; old encyclopedias are stacked on shelves up the stairwell. Downstairs, the bathroom sports a hand-painted Victorian porcelain toilet. The master bedroom, in burgundy and sage, features a sleigh bed and restored parlour chair. Light streams through original stained glass in the front hall.



THIS PAGE (clockwise from above) A 'Bantry Bay' rose clambers over the side verandah, which was boarded up when they bought the house. Maximus strolls in the back garden, which has a shingled gazebo that Bob and Denise bought at the Ellerslie International Flower Show. A red maple glows over the pond. A Halswell stone path leads to the back door. An old chimney pot is one of several in the pond garden. **OPPOSITE** Putting in the pond was a major project but worth the effort; Bob and Denise often soak up the atmosphere from the hot tub. >





HOMES

THIS PAGE (from top) It looks like an old miner's hut, but the shed at the bottom of the garden is a tin shed from PlaceMakers, cleverly clad with raw timber sarking, with a lean-to porch added; the crosscut saw hanging by the door is just one of Bob's collection of old tools. "Shackleton's hut" houses his extensive collection of aviation memorabilia, including a boxed celestial navigation sphere and Morse key. A rusted cast-iron water feature doubles as a birdbath just inside the front gate.

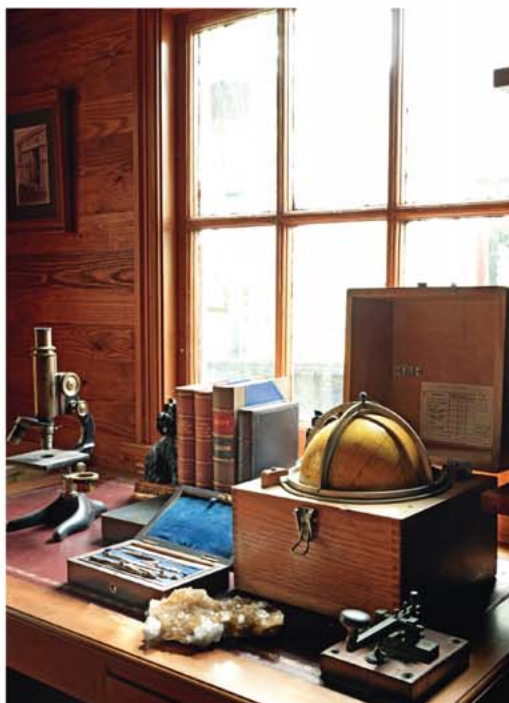


It was a perfect day. The sun was shining and everyone gathered to celebrate the tour's success that balmy evening. Forty-eight hours later, Christchurch was decimated and one of the organisers had lost his life in a collapsed building.

The Gilberts' house was badly damaged and about a third of their antiques collection lost. "We had a couple of days to enjoy it all being finished, then it all fell apart," says Bob.

But, like the pioneers whose spirit they so admire, they refused to be beaten by nature's forces and started over again. Four years on, the repairs are done, albeit with cosmetic chimneys capped at ceiling height.

"We look back on what we've achieved with an immense feeling of satisfaction and pride," says Bob. Satisfaction that their respect for times past has kept those memories alive for a little longer. ■



Q&A

Renovation high point: Discovering the fireplace hearth tiles under rotten carpet in the master bedroom, then years later finding a matching cast-iron fireplace at a demolition yard. *(Both)*

Low point: Being knee-deep in lath and plaster while relining the kitchen. The fine dust went throughout the house and took days to clean up. *(Denise)*

Best thing about the renovation: The realisation of our vision as we made our villa typical of the era when it was built. *(Bob)*

Favourite outdoor spot: We enjoy long lunches and evenings beside the pond or gazebo listening to the peaceful sounds of the waterfall. *(Bob)* The magnificent weeping ash on the front lawn where children (and the odd adult) enjoy the swing. *(Denise)*

Best seat in the house: The cane cushioned armchair, which is in a sunny position to view the garden and pond. Our cats, Maximus and Chanel, often compete for it and there are times when we have to share. *(Denise)*

Favourite local shop: Frogmore in Victoria Street. A delightful wee gift shop, it's an absolute gem. *(Denise)* Villa Antiques in Ilam. We have bought many treasures there. *(Bob)*

Denise and Bob Gilbert



I want to walk outside and say, "Wow!"



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NZHOUSE
& GARDEN

ANTENNA

Eight pages of news and design trends

STYLING TRACEY STRANGE WATTS / PHOTOGRAPH BELINDA MERRIE

The crisp, classic pairing of blue and white has a timeless appeal. Liebe ceramic pendant \$199, striped cup \$49, striped jug (large) \$180, striped vase (small) \$48, striped vase (large) \$102, striped jug (medium) \$119, mini bowl \$48 and mini plate \$33, all by Elevate, available through Source Home + Object, sourcehomeobject.com; chair \$499 from Nood, nood.co.nz; plates, cutlery and tablecloth stylist's own.



News

Intriguing snippets from our trend-spotters



Going for bold

If you haven't already paid a visit to the online store of Swedish Tenn, you're missing out. This Swedish interior design company was founded in 1924 by Estrid Ericson, who recruited the late, great Austrian-born architect, artist and designer Josef Frank to the company a decade later. Together, they helped Swedish Tenn to become known for its bright and bold approach to interior design, epitomised by Frank's kaleidoscopic fabric designs (pictured on cushions and curtains above). The heavy fabrics are ideally suited to upholstery, curtains, cushions or to frame as the artworks they are. Swedish Tenn ships to New Zealand; see svenskttenn.se for more.



Into the blue

Enliven your table with this blue-hued collection from Royal Doulton, which draws its inspiration from the Pacific Ocean. Mix and match the six patterns to get the eclectic look, above. From Smith & Caughey's, Kirkcaldie and Stains and Ballantynes.



EXPERT ADVICE: BUILDING A NEW BOOKSHELF?

Lynda Hallinan (whose renovated bach featured in our February issue) has a suggestion: "When you're getting custom-made shelves built, make sure to measure your tallest book first." That way, you'll know every book fits before trying to squeeze that coffee-table tome into a too-small nook.



CHECK IN FOR A TREAT

Sweet tooth, take note: Melbourne's iconic Adelphi Hotel has recently undergone a makeover, re-emerging as the world's first "dessert hotel", the heart of which is the dessert bar Om Nom (named for the sound that *Sesame Street*'s Cookie Monster makes upon encountering cookies) and its mouth-watering menu. Adelphi's lead designer Fady Hachem says the luscious redesign has whipped up a hotel where absolutely everything – colour schemes, textures and even the sweet striped stools resembling liquorice allsorts – is inspired by dessert; adelphi.com.au.

HOME STYLE

Ex-pat Kiwi artist Rachael Foster has been drawing inspiration from home of late with contemporary renderings of Kiwi scenes. Now based in the UK, she's perhaps better known for her series of pin-up girls, often posed provocatively with oversized versions of well-known products. Her *Our Turf* series, by contrast, channels classic Kiwiana, featuring Horopito Motors, Kaikoura's Nin's Bin, the Cardrona Hotel... Right: *Marmite, but I Will* and *Lightweight Vagabond*; see more at rachael-foster.com.



IT'S HERE!

The wares of Kelly Wearstler, it-girl of the interior design world, have finally made their way to our shores, with a small selection of her objets d'art, such as this large Marble Trapezoid, \$1250 from Auckland gallery Design 55, design55.co.nz.



3 DREAM DATES

PARKS WEEK, WELLINGTON

Wellington City Council is celebrating the city's glorious abundance of green spaces with a week of walks and talks. We particularly like the sound of "Rambo: Rodent and Mustelid Busting", where you'll discover how volunteers protect Otari from pest animals. There's even a "Dogs 'n' Togs" event, where your pooch can go for a paddle in the beautiful Khandallah pool, which is set in 60ha of native bush.

5-15 March, wellington.govt.nz

LANDSCAPE PHOTOGRAPHY, TONGARIRO NATIONAL PARK

Hone your photography skills during this three-day workshop in spectacular Tongariro National Park. You'll be working alongside award-winning photographers Richard Young and Spencer Clubb and topics covered include shooting at sunrise and sunset, macro photography and long exposures as well as tips and tricks for shooting wilderness and mountainscapes, waterfalls, rivers and forests. 10-12 April, \$750 pp, including dorm-style accommodation in Tongariro National Park, digital SLR camera required; richardyoung.net

UPHOLSTERY, GREYMOOUTH

We're big fans of stylishly upcycling furniture (NZ House & Garden staffers have been known to restore abandoned pieces of furniture found on the side of the road) so this weekend course in upholstery immediately caught our eye. You get the opportunity to cover or repair a piece of furniture and learn how to strip, make patterns, cut, sew and upholster.

28-29 March, \$160 pp, Karoro Learning, Greymouth; karoro.co.nz >

Make a splash

Renovating your kitchen? Lucy Gauntlett, of Lucy G Design, started creating splashbacks after noting that her photographic panoramas would lend themselves perfectly to the proportion of most splashbacks. She also knew, from her background in architectural and interior design, that the technology existed to “print onto pretty much anything”, including glass. Lucy’s customers can select images from her photography and artwork, use their own photos or even request a photoshoot with Lucy for a bespoke glass splashback; lucygd.com.

backing
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MOBILE HOME

Auckland style blogger Mel Chesneau (armoirepegsandcasserole.com) keeps an eye out for new trends: Semi-permanent hanging shelving is making its mark. It’s practical, decorative and there’s no need to bolt it to the wall, so you can move it around the house. This Ash Rope Box by Light + Ladder even doubles as a wee cupboard to stow small belongings out of sight. Complete the look with a brass hook, both at lightandladder.com.



READY TO ROLL

This beautiful beech rolling pin is laser-engraved with a folk pattern by young Polish designer Zuzia Kozerska, who – appropriately – lives in a forest just outside Warsaw. Her Etsy store, Valek Rolling Pins, stocks other designs, which would look beautiful rolled onto biscuits, pastry and fondant; etsy.com.

Back the birdie

We do love a good cushion. At the moment, we’ve got our eye on this bold beauty featuring a handsome tui. \$48 from 100percentnz.co.nz.



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POT POWER

Richard DeGrandpre, bonsai enthusiast

Richard DeGrandpre, who blogs about potted plants at plantworkshop.org, has turned his fingers to keshiki (pronounced kesh-key) bonsai. “It’s a new style of bonsai that started in Japan as a kind of ‘apartment bonsai’,” says Richard. Check the website for his pop-up shop in Ponsonby, opening soon.

I like the keshiki bonsai because they’re a little landscape all on their own.

They require a bit of attention but, unlike a knick-knack collecting dust, the keshiki keeps changing and maturing.

Keshiki bonsai are usually juvenile trees, planted in handmade pots with loose stones and moss of one or multiple types. There are no special ingredients in preparing them. Sometimes, as with all bonsai, the tree is wired down inside the pot to ensure it stays put. The only special care has to do with the small pot, which makes the plant more vulnerable if not watered or if the pot is “cooked” for long in direct sun.

Once everything settles, bonsai are secure all on their own. As the tree matures the tree may require basic pruning. Again, nothing special, just prune to the desired, basic shape.

The tree will get a bit taller and mature over time, getting woodier and more adult-like.

Keshiki can be kept indoors or outdoors, although indoor is more challenging as they require a bright room. Misting the moss is necessary to keep it green in the dry air (mosses are sustained through the air, not through soil). ■





WARM, WARMER, HOT

There are occasions when it's good to take your time. Getting to the hot sauce in the fridge shouldn't be one of them. That's why the Food Showcase refrigerator has two doors – for easy access to the things you want most.

Life moves fast. Your home should keep up.

SAMSUNG.COM/NZ

SAMSUNG

Clockwise from top left: White **screen** \$984 from Citta Design, cittadesign.com; **console** and **coffee tables** \$1895 each, both from Republic Home, republichome.com; (on top of console, from left) Moooi Kaipo **TOO Lamp** \$5140 from ECC, ecc.co.nz; Asiatic Lotus **planter pot** \$679 from Cavit & Co, cavitco.com; three **moth orchids** \$54.99 each from Palmers Garden Centre Remuera, (09) 524 4038; Asiatic Lotus **ginger jar** \$312 and Asiatic Lotus **Flute vase** \$700, both from Cavit & Co; **gypsophila** plant \$25 from Palmers Garden Centre Remuera; vintage **chair** \$150 from Jems of Remuera, jemsofremuera.co.nz; (on coffee table) parrot **book ends** \$240 for a pair from Republic (books stylist's own); Madison **photo frame** \$19.95 from Freedom, freedomfurniture.co.nz; (on floor) Nomad **rug** \$7714 from Artisan Flooring, artisanflooring.co.nz; **throw** \$428 and navy **cushion** \$580, both from Cavit & Co; blue **vase** \$199, yellow **vase** \$289 and tribal **vase** \$169, all from BoConcept, boconcept.com.



ALL THAT JAZZ

Classic mid-century glamour gets a vibrant technicolour makeover

STYLING JUSTINE WILLIAMS / PHOTOGRAPH BELINDA MERRIE



WALL TO WALL

The Waterwall dishwasher's ground-breaking vertical jets move back and forth, creating a wall of high pressure water so it gets to every corner. That means it can clean every inch of "We'll just drop in for a drink", right across three and a half courses to "More dessert anyone?" with no loss of pressure – and very little effort from you.

Life moves fast. Your home should keep up.

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TRIBAL RHYTHM

Ethnic-inspired goodies add soul to your home

STYLING JUSTINE WILLIAMS / **PHOTOGRAPHS** BELINDA MERRIE

1 Holly Stewart coasters \$34.90 (set of four) from Corso de' Fiori, corso.co.nz. **2** Market cushion cover \$64.90 from Citta Design, cittadesign.com. **3** Rainbow rattan basket \$89 from Republic Home, republichome.com. **4** Matteo throw \$89 from Freedom, freedomfurniture.co.nz. **5** Bohemian side plate \$4.95 and dinner plate \$8.95, both from Freedom. **6** Lance vase \$14.95 from Freedom. **7** Beaded box \$54 from Republic Home. **8** Kantha throw \$199 from Republic Home. **9** Basket with leather handles \$49.95 from Freedom. **10** Nordic cushion \$120 from Republic Home. **11** Carlisle place mats \$7.95 each from Freedom. **12** It's a Carnival pouffe \$459 from Republic Home.

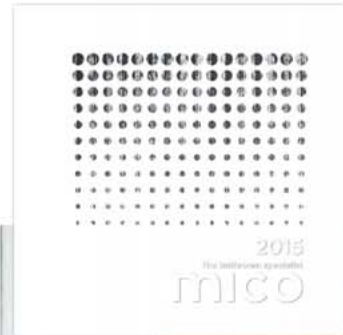


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NATURAL SELECTION

Proof positive that sophisticated table arrangements
needn't play hard to get

STYLING TRACEY STRANGE WATTS / PHOTOGRAPH BELINDA MERRIE

Why we like it: It reflects our love of all things natural and unfussy.

What's in it: Flowers that can be picked from the garden (or, in our case, grasses plucked curbside). Driftwood would work as well as this discarded branch for the centrepiece.

Why it works: It's as easy and uncomplicated as a breath of fresh air. Pick whatever takes your fancy from your garden – even delicate, interesting-looking weeds.

Details: Affari vases \$10 each through Source Home + Object, sourcehomeobject.com; dinner plates \$32.50, side plates \$22.50 and bowls \$22.50, all from Indie Home Collective, indiehomecollective.com; glasses and candles stylist's own.





SUNNY OUTLOOK

The latest products from the beauty counter

WORDS & STYLING TRACEY STRANGE WATTS

1 Parkah Deco bowl \$39.95 from Freedom, freedomfurniture.co.nz. **2** Revlon Top Speed Nail Enamel in Electric \$17.50. **3** Invisible Zinc UV Silk Shield Foundation \$39.99. **4** Clinique SuperPrimer \$60. **5** Maybelline Dream Matte Mousse Foundation \$32.99. **6** MAC Superslick Eye Liner \$42. **7** Nude by Nature Mineral Liquid Foundation \$44.95. **8** Moisture Mist Translucent Pressed Powder \$34. **9** MAC Pro Pigments in Primary Yellow \$48. **10** Dr Hauschka Translucent Face Powder \$60. **11** Neutrogena Beach Defence Spray SPF50 \$24.99. **12** Revlon Colorstay Whipped Creme Makeup \$38.95. **13** Big Handle yellow ceramic vase \$69 from Collected, collected.co.nz. **14** Elizabeth Arden Prevage Anti-Aging Neck and Décolleté Firm & Repair Cream \$169. **15** Kiehl's Sun-free Self-tanning Formula \$40. **16** Deer \$55 from Republic Home, republichome.com.

Christy Turlington Burns
Model, Mother, Maternal Health Advocate

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HOUSE TOUR COLOURS

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For the past four years, Resene has been associate sponsor of our popular NZ House & Garden House Tours. About 5000 people attend the tours annually, soaking up ideas and inspiration for their own homes. The comments we hear over and over are: "What fabric is that? What is that beautiful wallpaper? What colour is that room?" On these pages, we have brought together a selection of the 2015 tour homes with Resene paint colour swatches and advice so that you can create the look without having to ask the question.

Top tips for choosing colours

- Sometimes it's hard to imagine how small swatches on a colour chart will look. To help you create your colour scheme, Resene ColorShops have A4 swatches of thousands of Resene colours, made using real Resene paint. They're a great way to see a bigger swatch of the colour and mix and match them to create your colour scheme.
- Sunlight tends to wash out exterior colours. If in doubt, opt for a slightly darker colour.
- Inside, it's the opposite. More of a colour makes it seem more intense.
- If you are stuck with your colour decisions, use the Resene colour services to help you make your choices. Either visit a Resene ColorShop and see a Resene colour expert or ask a Resene Colour Expert free online. Simply send in your query, with or without photos, and the Resene Colour Expert will provide tailor-made suggestions to help you with your colours.

Resene
Grey Chateau



This page: WAIRARAPA TOUR 2015

When you're painting outside, dark colours can absorb a lot of unwanted heat. To help keep your home cooler, consider choosing a Resene CoolColour version of your colour. It looks just the same but will reflect more heat, keeping the surface cooler.



Resene
Periglacial Blue



Resene
Rice Paper



Above: WAIRARAPA TOUR 2015

Blue is a popular colour choice for bedrooms because of its soothing qualities. However, if you have trouble getting up in the morning, you may wish to add an invigorating accent to get you out of bed.

Below: WAIRARAPA TOUR 2015

If you are looking for a subtle effect, create a tone-on-tone colour palette with the Resene Whites & Neutrals collection, which has up to six strengths of each colour.

Above: CAMBRIDGE TOUR 2015

Bring nature indoors onto your walls and your furniture. Rejuvenate old furniture with Resene Colorwood stain and Resene Aquaclear or opt for a whitewashed look with Resene Colorwood Whitewash.



Resene
Buttery White



ROOMS AT THE TOP

Artist Reuben Paterson's inner-city Auckland studio is just a stairway below the living quarters he describes as his sanctuary

WORDS CAROL BUCKNELL / PHOTOGRAPHS SALLY TAGG





THESE PAGES Reuben Paterson's sitting room in Eden Terrace, Auckland, is on a mezzanine level tucked beneath the roof of the commercial building where he lives and works; having the living space separate from his studio on the ground floor gives the space a more homely feel, he says; a passionate collector, Reuben likes to display a few special objects beneath antique glass domes.



THIS PAGE (clockwise from left) The tiny kitchen/dining area a few steps down from the sitting room showcases pieces from Reuben's glass and ceramic collections. Reuben Paterson in his sitting room in front of his billboard work *The Nether Regions* 2014. Detail of *The Nebula Orion II* 2014, created from synthetic polymer and glitter on canvas. **OPPOSITE** Between the downstairs studio and the staircase is a small sitting area where an enormous *Monstera deliciosa* and other plants enjoy the filtered light; Reuben's black and white optical work *The Cape Daisy* is opposite the front door.



REUBEN PATERSON GAZES north from the kitchen window of his studio in Auckland's Eden Terrace, towards the Karangahape Road skyline. The view is unrelentingly urban; lanes of motorway glisten with midday traffic, snaking through a jumble of commercial buildings on either side of the gully. But the artist's eye is drawn to the islands of green amid the grey concrete and tarmac: "It's incredible, I have this bush view right in the middle of the city."

Nature and landscape have always been an important theme in Reuben's work. His rented home for the last two years has been on the top floor of a commercial building where the only green space is a couple of window boxes and some indoor plants, yet he feels no sense of disconnection.

"Urban spaces feel as comforting as the coast or bush. The landscape envelops us in sound and smell. I can imagine cars on the motorway as sounds of the sea and the glitter of the studio [Reuben is known for the use of glitter in his artworks] as the glittering black west coast sands. I'm a born and bred city boy with a heart deeply connected to our landscape." >





THIS PAGE (from top) Plants and art occupy every square centimetre; here an elegant cactus perched on the stairs between studio and living space is overlooked by Reuben's *The Nether Regions* and, at left, *Ceremony Seekers* from 2011, a hand-finished glitter screenprint. The decorative bedhead is a recent addition from Reuben's partner, designer Mike Mansvelt; the resin snake sculpture is by Reuben and is called *Laocoön*.

OPPOSITE (from top) In the large ground-floor studio Reuben works with his studio assistants Clara Chon (middle) and Paula Schaafhausen. Books and family photos line the walls of the office, which has panoramic views of the city skyline.

Reuben has just returned from a three-month artist's residency in Seoul, South Korea, but is happy to be back in "our beautiful country". He has also lived in Greece, London and New York but says the grass is not always greener overseas and New Zealand inspires his best work.

His studio is on the ground floor of the Eden Terrace building, with living and office above, allowing him to establish a sense of separation between the two when necessary. "I like this arrangement because I can leave my work downstairs and come up to bathe in sun. It's like a refuge; I can escape one process for another. My office is a sanctuary of books and ideas, a place for administration and research."

When Reuben first moved into the studio its walls were burgundy and yellow: "elegantly 80s". He painted them white, making the space feel lighter and providing the neutral backdrop he prefers for his many collections, which include shells and corals, contemporary art, glass crystals, New Zealand ceramics, china, art glass, hundreds of records and even more books.

"I like neutral spaces and being surrounded by collections of precious things that celebrate moments and memories; letting my collections tell their own stories."

To avoid clutter, Reuben ruthlessly curates his collections but admits it's hard to put a limit on books and records. He prefers to play vinyl, mainly R&B, soul and contemporary. "I like the warmth of records and the process of playing them. Many have been passed on to me and each also represents a moment, with a history, like all my objects here."

Plants are another passion, with cacti, palms, orchids and more adorning every room. His partner, New Plymouth-based designer Mike Mansvelt, often brings new specimens when he comes to visits. "I've always loved indoor plants," says Reuben. "My father was a landscape gardener and we had a beautiful garden at home."

Reuben credits his father for inspiring his art career and plants and flowers remain a recurring motif. His latest projects are a 14m golden glitter rose, destined for a prime spot outside Auckland Art Gallery later this year, and a 4.5m gold glitter tree recently purchased by the Govett-Brewster Gallery. He has just completed a giant chicken wing sculpture for Massey University in Albany and is producing work for at least five exhibitions in Auckland, Wellington, Queenstown, Melbourne and New York in 2015. ■





Q&A

I share my space with: My dog Jetson. He's a gentle caring dog. He's cool, he's a softy and he's pretty.

The thing I love about my neighbourhood is: Eden Terrace doesn't sleep. It's a fringe area that integrates commercial and residential, with views as if I was living out west.

Favourite place in New Zealand: One of my most enriching artist residencies was in New Plymouth at the Govett-Brewster Art Gallery, where we created a giant gold glitter tree for Pukekura Park. I love the west coast – I spent a lot of time there growing up. Add the magic of Mt Taranaki, whose snow cap can be seen from the beach, and you've found my idea of perfection.

Favourite family treasures: A 17th century bible that belonged to my mum's mum, my grandad's World War II medals and my father's guitar.

I couldn't live without: Flowers and plants throughout my home, especially the giant Christmas cacti (schlumbergera) I've had for five years and the blue cactus I've had for 10 years.

Favourite household chore: Vacuuming. You all know how infectious glitter is!

Best local walk: Meola Reef. It's got an off-leash area for Jetson.

Reuben Paterson

WHIFF OF THE PAST

Such was the devotion to traditional methods in the renovation of this Arrowtown cottage, even cow manure found a place in the mix

WORDS SUE HOFFART / PHOTOGRAPHS JANE USSHER

THIS PAGE Climbing roses run up the verandah posts of Janelle Aston's Central Otago cottage; all are fragrant and they are "a picture in the early and late summer," says Janelle; while the house was being renovated, the verandah housed both the kitchen and the bathroom; the tablecloth is an oilcloth from Mrs Robinson in Tarras. **OPPOSITE** Pebbles from the Shotover River form a path beneath cherry plum tree boughs to the front door; the stone part of the house was built for the Brodie family in 1877.



SEVERAL HERDS OF Arrowtown cows unwittingly aided Janelle Aston in her bid to restore a historic stone cottage. Thanks to a series of back-end bovine donations – five sacks of cow manure scraped from paddocks with plastic camping plates – several walls inside her historic cottage are held together the old-fashioned way. That is, with a mixture of locally gathered sand, clay and dung blended with boiled flour and water paste.

Janelle found her plaster recipe on the internet and compares the mixing process to treading grapes: “You have to do it with your feet because it is impossible by hand.”

As with most aspects of her comprehensive, 10-month building project, the wall restoration proved as time-consuming as it was satisfying. She claims tasks frequently took three times as long and cost three times more than a modern build as she and her tradespeople blended contemporary materials with the dwelling’s 1877 roots. So steel girders now sit alongside the stone, and plywood and concrete mingle with salvaged kauri joinery and fixtures that have been recycled to fit the cottage.

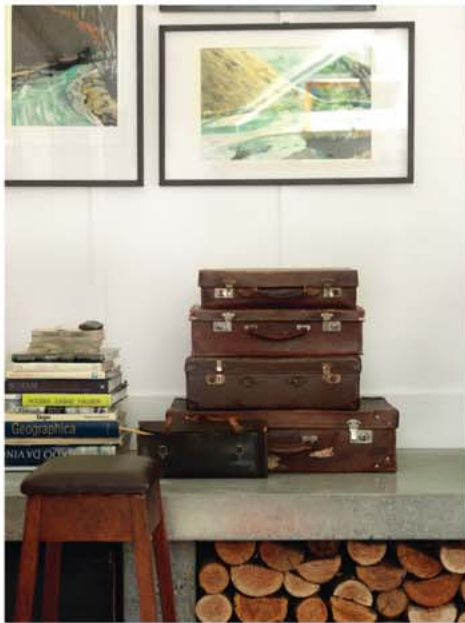
Applying historically appropriate plaster was, she admits, somewhat malodorous. “When I started, it was a really beautiful, deep, earthy, green colour. It sort of smelt for the first couple of days. When I researched it they said, ‘Don’t worry, it will not smell after drying out’.”

There is certainly no whiff of manure in the gleaming finished kitchen and living room walls, whitewashed using another home-made concoction of lime, water and beef fat melted in the microwave. >

THIS PAGE Topographical maps of Lake Wakatipu and the surrounding area cover an old table bought at a garage sale; as a boy, Janelle's son Toby announced one night: "I eat dinner on top of Mt Earnslaw every night"; the floors are "sustainable, honest" polished concrete and the cabinetry recycled kauri; the pendant lights were made from Cortina distributor caps and the parts of recessed lights usually hidden in the ceiling: "They cast patterns at night," says Janelle.

OPPOSITE (clockwise from top left) Kip the bearded collie by the doors leading from the living/kitchen area to the courtyard; Kip is growing out his summer haircut in preparation for the colder nights ahead. Janelle Aston and her daughter Ella Mills. The postcard was sent from China by Janelle's younger daughter Margot; behind you can see the stone walls lovingly restored with natural plaster and whitewash. Plums from Janelle's tree ready to be made into jam; the old scales belonged to her mum; artwork by printmaker Jill Carter-Hansen.





The finished house, which she shares with partner Brett Granger and his dog Kip, is vastly different from the building she first set foot in seven years ago. Back then, Janelle was living in Christchurch, having left the Queenstown area following a divorce. Two of her three offspring finished school in the city while their mother worked as an art teacher.

But the storybook Arrowtown house had been calling to her since she spotted it online about two years earlier. Originally, the price tag was impossibly high. By the time she viewed it and placed an offer, one chilly winter day in 2008, Brodie Cottage was careworn and the asking price vastly lower.

But Janelle could see beyond the dampness and damage caused by tenants, the plumbing issues and layers of wallpaper with enamel paint. "I thought, oh, it's adorable."

She immediately set to work making the house habitable for tenants, imagining one day returning to settle within its walls.

Having spent her childhood in Wellington and early working life in Auckland, following an Elam School of Fine Arts degree, Janelle stumbled into set/production design in the film industry via stints teaching, singing in bands and producing clothing. But it was her on-location work for films that introduced her to the beauty of Central Otago.

"I got to see some really exotic places in New Zealand, places you would never normally go. Around Central Otago, there were always these stone cottages, simple little rectangles with a pointy roof and chimneys at each end. Just so beautiful."

Once she had her own stone cottage, initial renovations were both practical and cosmetic. "I jumped in with tools and friends, stripping layers of wallpaper, putting skirting boards on, painting, making curtains, adding French doors, whipping out a wall to make it really serene and easier to live in."

The second, more drastic round of improvements, which began in February last year, happened while she lived in the house. Janelle and architect friend Alistair Madill spent more than a year planning and sketching before she set to work. >

THIS PAGE Shelves are lined with collections of fabric and sewing paraphernalia in the front workroom; it may become a showroom for quilts and other fabric creations made for Janelle's 9 Squares label. **OPPOSITE** (clockwise from top left) Janelle re-covered the lounge's floral chair and couch, which were salvaged from the old Queenstown dump years ago, and will soon re-cover them again. Nuns are presumed to have bathed in the cast-iron clawfoot bath, salvaged from the Barbadoes St convent in Christchurch. The doll was rescued from the dump years ago: "I have been meaning to dress him but haven't got there yet." Peeking from the workroom through to the guest bedroom, with its iron bedstead. Family heirlooms and photographs are stored in the brown leather suitcases beside the fireplace in the lounge; Janelle's father made two of them. The paintings are by Janelle's friend local artist Ann Wadworth.



THIS PAGE In the newly added master bedroom, dual windows admit a welcome breeze on hot summer nights; the blue chest belonged to Janelle's parents, who carted it onto the boat with them when they emigrated from England.

OPPOSITE (from top) A north-west-facing window in the master bedroom; old chests of drawers were salvaged from Queenstown's dump and the storage pots were made by the Coal Creek Pottery in Roxburgh for the movie *Illustrious Energy*. The guest room window is dressed in some of the "mad curtain material" that Janelle originally collected for quilt-making; crocheted peggy square blankets sit atop the wardrobe; Janelle learned to make the blankets at the family bach: "We all had them on our beds, made from wool scraps." Janelle with partner Brett Granger.





The original stone dwelling was preserved and a master bedroom and bathroom added. An ugly 1960s lean-to was torn off and replaced with an airy, kitchen-living area featuring vaulted ceilings.

Daughter Ella moved in to work as a builder's labourer alongside her mother and one of their first tasks was ripping out the kitchen and bathroom. They were temporarily relocated to a narrow front verandah, boxed in with a draughty, uninsulated patchwork of old doors and windows. One small, stone-walled room became a temporary lounge and office, while two single beds were installed in the other. "It did get a bit cold in winter – there are photos of us in bed with hats and scarves on."

Part-way through the year, Ella moved out and Brett moved in to help complete the project. As well as painting and hammering, he devoted three days to grinding cement plaster off the original external stone wall that has become an interior feature.

Now that landscaping is underway and the last inside chores are finished, Janelle is plotting her next move. She is eyeing her retro fabric collection and dreaming of new projects involving handmade quilts, period costumes and upcycling men's jackets into women's clothing.

"That front room is pretty close to the road so I reckon I could put out a sign to tempt people in. I mean, I've completed the big mission. Now I have to find a new creative outlet." ■

Q&A

I've renovated before: In Christchurch, when we had nowhere to live, I found a cute little old house in serious disrepair right on the footpath in a quiet neighbourhood. I turned that horrible little house into a thing of beauty. When I sold that I renovated another bigger villa in Merivale.

Living here delights me because: Of the verandah laden with fragrant climbing roses and the great feeling of space inside, with the vaulted ceilings.

My favourite Arrowtown eateries are: Bonjour for breakfast, the Fork and Tap for a Friday night at the pub, Provisions for lunch and coffee and the new place in town, Agave, does great Mexican takeaways.

My film credits include: Quite a few big-budget American films and some great New Zealand films, including *Utu*, *Vigil*, *Wild Horses*, *Carry Me Back*, *The Quiet Earth* and a lovely Central Otago film, *Illustrious Energy*, set in the 1860s.

I learned my can-do attitude from: My parents. Growing up in Wellington, my dad built a very rudimentary bach at Makara, out of old packing cases.

Janelle Aston

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ON OUR
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20 MARCH 2015



THIS PAGE Peonies fill the front garden at Di Lusk and Dean Di Bona's house in Martinborough, with its historic turret on the roof and a handy spot for gumboots at the front door.

OPPOSITE After some difficulty deciding, Di chose Resene 'Eighth Tapa' for the hallway, with its French antique front door and Canadian antler chandelier; the wrought iron and marble table on the right is from Blue Moon in Havelock North and the antique bench on the left from Greytown's Country Trader; the mannequin is from Romantique in Auckland and can be ordered through Di's shop, Peonies.



TAKE ONE TURRET...

This new Martinborough home was designed around a historic turret discovered on Trade Me

WORDS JANE HURLEY / **PHOTOGRAPHS** ELIZABETH GOODALL

THIS PAGE (clockwise from top) Di at the antique French oak table with Dean on the church pew in the background. Coral peonies and lemons from the garden on the composite stone kitchen bench, with an Egyptian light from Blue Moon in the background. Chester and Dean on the terrace; the table is from Blue Moon and chairs from Peonies. Di says the comfy chairs in the bay window off the kitchen in the large central living area make the best place to sit in the house; the baker's rack is a reproduction, says Di, but it looks "convincingly old".

OPPOSITE The two massive lights over the kitchen bench came from The Vitrine in Ponsonby and hang from an ingenious counterweight system designed by Brett Harman; Di found her seagrass dining chairs in Sydney and stitched the tapestry seat of the one at right.

TWO YEARS AGO, Di Lusk and Dean Di Bona built a new house in Martinborough. Although, in their case, "new" is a fairly relative term. Their home was designed around a 140-year-old turret that once stood, with its turret brethren, on the roof of the Normal School in Cranmer Square, Christchurch. Opened in 1876, and later to become Cranmer Court, the school has now been demolished but the turret found a place on Trade Me, which is where Dean and Di saw it. In pieces.

"It was on two pallets," says Dean. "So what you actually saw was this canvas pulled back and all this timber, just in a complete mess, lying all over the place." But with it was a picture of what Cranmer Court used to look like. "And we thought, 'That's pretty good. We'll have that!'" >







*“My style is a little bit of new, not very modern.
A little bit of industrial. But most of all character”*





THIS PAGE (from top) The Union Jack in Dean's study is actually a piece of Vivienne Westwood wallpaper; Di had the two "gin and tonic" chairs re-covered by Graham & Sons, Martinborough and when she saw how inviting the room looked, "I commandeered it". Dean's pared-down office space looks back into the living room.

OPPOSITE (clockwise from top) Dean built the Cape Cod-inspired beams in the large open-plan living-dining-kitchen area; the antique pine armoire in the corner came from Wakefield Antiques, Greytown. The antique pine console outside the study was intended as a sofa table but "it dwarfed the sofa," says Di; the old shutters come from Morocco. Rattan chairs and table from Citta Design (available through Peonies) on the polished concrete floor. Ethiopian and perspex crosses and a partridge sit on the Chinese table beneath an old Chinese disc.

The turret waited patiently in a crate for three years until their architect, Matthew ter Borg, designed a new house around it. "Except that we didn't know exactly how big it was because it was all in pieces. So we made a rough guess." And, says Dean, who is a builder, "It worked out pretty well."

Cranmer Court's turret is not the only piece of history. The front door is a French antique. There are Arabic grilles and Moroccan doors and Egyptian lights. An old iron day bed (a Trade Me purchase) has been taken over by Chester the puppy for his daytime snoozes. There's a smidgen of Cape Cod in the beamed open ceilings and, says Di, a whole lot of inspiration from a place she's never even been – Pye Cottage at Huka Lodge.

The huge kitchen lights hang from the rafters on a counterweight system made by local artist Brett Harman out of old sewing machine wheels. "All of that came from the Carterton tip," says Dean. Di's style, she says, is "a little bit of new, not very modern. A little bit of industrial. But most of all character."

Dean and Di were living in Auckland 12 years ago, when Di came to Martinborough to help her sister Billie in her cafe. "I rang Dean and said, 'I think you'd better put the house on the market; we're moving down here.'" >





Why such a spontaneous decision? “Just the really nice life-style,” says Di. “And Mum and Dad were here. My sister was here. I’d been in the travel industry for 20 years. It was time for a change.” (Di has since opened two shops: one in town called Peonies, selling giftware and jewellery, and another, Peonies Home and Living, just out of town.)

Dean is a little more wary about the move. The couple had just finished renovating their Auckland home. “I was literally putting the tools in the boot when the realtor turned up to put it on the market. So we enjoyed 20 minutes of a finished house!”

But you get the feeling that wouldn’t have bothered them overmuch. Like Di’s parents, Lesley and Tim Lusk (whose house is also on the Wairarapa tour; *NZ House & Garden*, November 2014), the couple are serial renovators. “My parents have always done up houses, all my life,” says Di. “You never had a finished wardrobe or anything because that was just the way it was.”

Di and Dean’s first Wairarapa renovation was a Victorian house from Oriental Parade, trucked over the Rimutaka Hill in several pieces. When it arrived in Martinborough and the builders started putting it back together again, says Di, “they dangled the whole top floor from a crane... I couldn’t watch”.

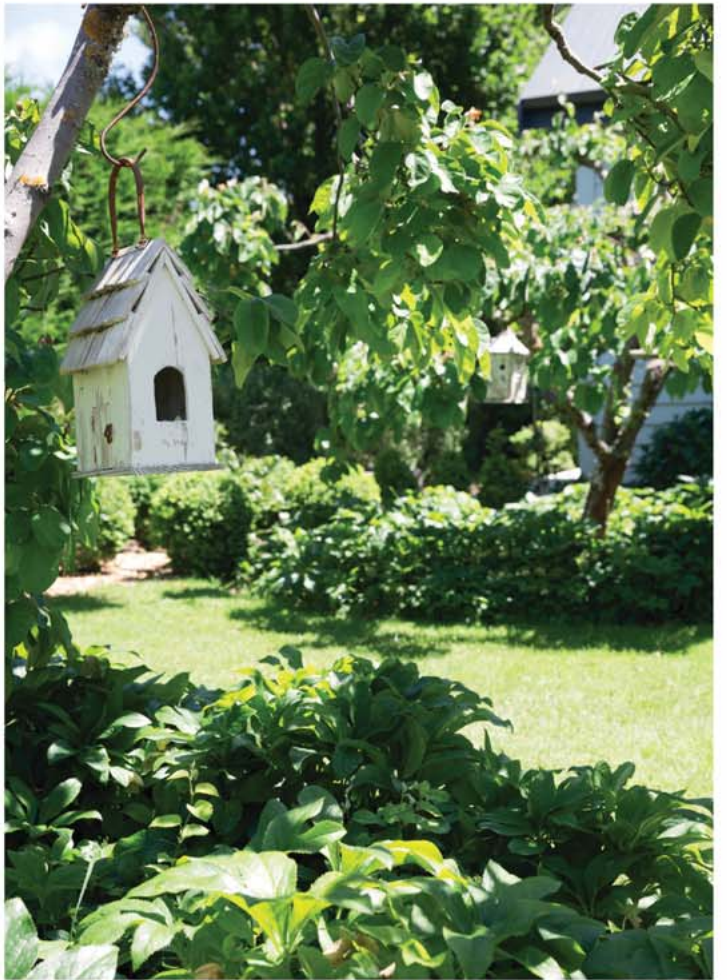
But the local kindergarten had no such qualms. “They stood out on the pavement and made it their morning tea activity.” Possibly the little ones were hoping for an almighty crash and matchsticks, but luckily it didn’t happen. >



THIS PAGE Di stitched the cushion on the romantic, linen-covered French-style armchair in the master bedroom; the restful paint scheme features Resene 'Thorndon Cream', with the indent behind the salvaged bedhead in 'Periglacial Blue'.

OPPOSITE (clockwise from top left) The door to the master bedroom was originally a three-part hinged Egyptian screen but Di asked Dean to turn it into a door; the mirror beside the walk-in wardrobe (where the dog sleeps because he "likes the little space") is an old panel. A canapé sofa from Blue Moon. Neither Dean nor Di likes modern vanities so they chose an old workbench from Country Trader for their bathroom and added sinks. The serene guest bedroom with its French bed and Designers Guild duvet of peonies.







And then, in another spontaneous decision, they decided to build from scratch. “When you’re renovating,” says Di, “you never get exactly what you want.” So, while the architect drew up plans for a house on “Mum and Dad’s land” (with the proviso that the old quince, apple and oak trees remain untouched), Dean and Di did up the small schoolhouse at the top of their drive.

“We put that on the market and thought it would take six months.” It sold in four days. Which is why they spent the next 13 months in a one-room coach house they built on their plot. As with everything else that passes through their hands, the coach house is gorgeously decorated and eminently practical – but very mini. The “wardrobe” had room for just one of Dean’s shirts and his volunteer fire brigade uniform. Di kept her clothes at her mum’s house and “we had our pantry in the garage”.

You get the feeling that this couple make the perfect team. Di provides the imaginative leap and Dean, in his own words, “makes it happen”. One thing they did agree on. “Only the things that I love were allowed in this house,” says Di. “If we didn’t really love it,” says Dean firmly, “it wasn’t happening.” Can’t argue with that. ■

THIS PAGE The main house with its historic turret from Cranmer Court. **OPPOSITE** (clockwise from top left) Di, Dean and Chester. The house was designed not to disturb the two old quince trees in the “secret garden” accessible only from the master bedroom. Peonies blooming in the garden; to the right is the coach house. A corrugated iron goat, from Rustic Twist, faces the coach house; an arched Arabic grille now screens off the coach house, says Di, for privacy.

Q&A

Best decorating tip: Be brave, use colour and fabulous wallpaper. *(Di)*

When you’re planning a building project it pays to: Have a 20 per cent contingency built into the budget. *(Both)*

Proudest DIY achievement: We built and decorated the house ourselves. *(Both)*

Bravest thing we did around the house: Designing the house around a turret that was sitting in pieces on a pallet. *(Both)*

Best money spent: A good architect who listens. *(Both)*

Best piece of advice received: Buy it when you see it, as the opportunity may not arise again. *(Both)*

Favourite new find: Wonkiware pottery from South Africa – we loved it so much we now sell it in our Peonies Home and Living store in Jellicoe Street. *(Both)*

Best seats in the house: Two little re-covered chairs that sit in a bay window – they were a birthday present years ago. *(Both)*

Visitors to the area might like to stay in: The Coach House Retreat, Martinborough (through Bookabach). It’s ours! *(Both)*

Di Lusk and Dean Di Bona

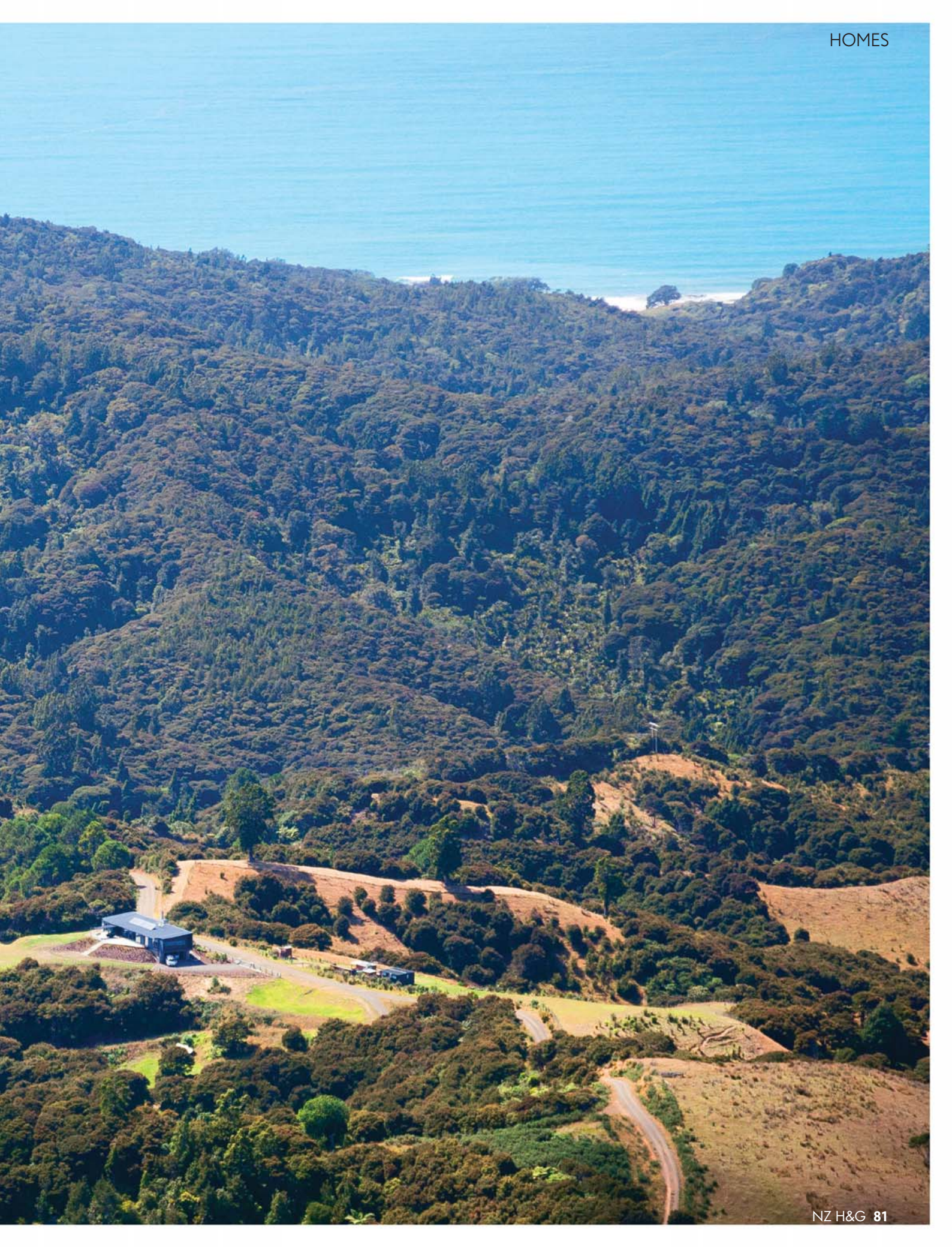
An aerial photograph of a vast, dense forest covering a large hill. The forest is composed of various shades of green and brown, suggesting different tree species and perhaps some autumnal changes. In the background, the blue ocean stretches to the horizon under a clear sky. A few small, light-colored buildings are visible nestled within the forest on the left side of the image.

GOODBYE TO GRIDLOCK

There's nothing you can't have in an off-grid house, say these Coromandel homeowners, you just can't leave things on

WORDS ANDREA WARMINGTON / **PHOTOGRAPHS** JANE USSHER

THESE PAGES James Winter and Tara King's off-the-grid home near Whitianga on the Coromandel Peninsula overlooks the couple's conservation block, with views to Wharekaho (Simpson's Beach) beyond: "We didn't want neighbours, just views and to be close to the sea and the bush," says Tara.



THIS PAGE Tara commissioned the custom kitchen splashback from Shann Whitaker at Auckland-based Tantrum Design; the hand-blown light shades above the polished concrete bench were a great score from Mitre 10; the white bar stools are from ifurniture in Auckland.

OPPOSITE Tara enjoys an evening drink on the south-facing deck with Kaiser, the couple's bichon-schnauzer cross. Tara King, James Winter and Kaiser. The open-plan living area looks out over the couple's conservation block; Tara made many of the cushions on the Danske Mobler couch; Kaiser usually curls up on the sheepskin when the couple are relaxing on the couch in the evenings.



THE APPROACH TO James Winter and Tara King's off-the-grid home near Whitianga on the Coromandel Peninsula tends to make first-time visitors a little nervous. Loose metal flies freely under city-soft tyres on the unpaved road that winds and wends its way up the hill.

You can't help but wonder what sort of dwelling you might find at the top of the hill: a humble cottage, perhaps, constructed from rough-hewn timber, where the water's always cold and the toilets are long drops?

Visitors do get quite a shock, says Tara, when they're confronted not by the back-to-basics lifestyle of their imaginings, but a very modern, black-clad home that wouldn't look out of place in the inner-city – and not a long drop in sight.

"People can't believe that we're off the grid," says James with a grin. And, indeed, it's difficult to wrap your head around the fact that James and Tara's home is completely powered by solar panels fitted to the roof when the property was built six years ago.

Nevertheless, plug-in mod cons include not one but three computers in the home office (two for work and a giant iMac that's "just for fun," says James), a media room complete with a digital projector and – recently installed by the music-loving James (who dreams of one day being a record producer) – speakers in the main bathroom's shower.

"There's nothing that you can't have," says James. "You've just got to know not to leave things on." >



THIS PAGE (clockwise from below left) The guest bathroom. The guest bedroom features more of Tara's colourful, handmade cushions; the wallpaper is from Resene. Tara refreshes this vignette in the corner of the living room annually; the armchair and panels both feature fabric from Charles Parsons. Fabric panels in the stairwell.

OPPOSITE Tara found the flock of pretty blackbirds on the wall of the media room at Spotlight; the wallpaper is by James Dunlop; the armchairs from Nood fold down flat and are perfect for movie watching; the cushions are from Tara's workplace, Fagans in Whitianga.



Neither James nor Tara can recall what drew them to an off-the-grid lifestyle in the first place. They had been living in London for more than a decade, renovating Victorian-era flats for sale in between their full-time jobs – James worked as a sparkie and Tara for a Danish fashion design house. Then, six years ago, they decided to swap inner-city London for rural New Zealand. Tara, who is originally from Ngaruawahia (she moved to London on her OE), was thrilled. She'd known that they would eventually call New Zealand home, but James, who was born and bred in Britain (in "one of those *Midsomer Murders*-type towns," says Tara) hadn't been quite ready to make the move.

Then, six years ago, on a visit to Tara's family, James decided it was time: "I looked out the window of the plane as we were landing and I thought, 'What are we doing in London?'"

"So after we went back to the UK we finished off the place we were working on, did a bit of travelling and moved here," says Tara. "We had never even been to Whitianga before but within a week of landing we started looking for land. We wanted a couple of acres, something off-the-grid. And we didn't want neighbours; just views and to be close to the sea and the bush."

"We'd lived in London so long I think we were just over it," says James. "We wanted to do the complete opposite. And we came to this section and saw the view... We just couldn't believe it." >

*"We'd lived in London so long
I think we were just over it. We
wanted the complete opposite"*



THIS PAGE (from top) Tara and James often eat dinner alfresco on the spacious north-facing deck; they've recently added a hammock between the two poles that support the sunshade, and say they're using it "all the time". The front garden is planted with natives. **OPPOSITE** The solar panels that power the home are visible from the bottom of the lawn.



The 5.2ha conservation block, which looks over native bush (much of which has been planted by Tara and James) towards Great Barrier and Cuvier Island in one direction and the Whitianga Marina in the other had been on the market for several years, says James, but because it had no power no one else was interested in buying it.

"But we were looking for places that had no power," says Tara. "We were like, 'Bring it on!'"

They worked with Kris Wilson of Design House Architecture to design an expansive, modern dwelling. At its heart is an open-plan kitchen, dining and living area, where Tara, who has just completed an interior design diploma and works in "town" (Whitianga) as an interiors consultant for the home decor store Fagans, has the wallpaper, furniture and colourful cushions in constant rotation.

The living space also separates the guest wing, on the eastern side of the house, from James and Tara's suite (complete with walk-in wardrobe and the aforementioned shower with speakers) at the home's western end.

A wall of windows on the northern side and heat-absorbing porcelain tiles throughout the living areas ensure the house stays warm even in the winter months (although there is a fire, whose warmth is vented throughout the house for colder nights, and a gas heater too, notes James, for when neither can be bothered with the business of matches).

Now James and Tara not only live with solar power, they sell it too. Soon after they built their home, the business that installed their system approached the couple to find out if they would be interested in taking over the company. They jumped at the challenge and reckon that it's their own house that proves the deciding factor for those considering going off-grid. "I think it really reassures people to come here and see our house and see that we live with it every day," says Tara.

And, adds James, it's definitely something they would do again, should they ever decide to build anew. "It's the future." ■

Q&A

My decorating style is: Contemporary with an injection of vibrant colours through soft furnishings, cushions (a lot of them!), throws, rugs, artwork and wallpaper.

One clever idea for other homeowners: Mount fabrics onto canvas or frame wallpapers for affordable art. This can easily be achieved with varying sized canvas boards, an upholstery staple gun, picture frames (old or new) and an eclectic array of textile fabrics and wallpaper offcuts.

We love this part of New Zealand because: We're surrounded by breathtaking beaches, bush walks, nature and the wonderful mix of locals and ex-pats who call the area home.

Best attraction in the neighbourhood: We are proud to have on our doorstep the fantastic organisation Project Kiwi. They are a kiwi conservation initiative saving North Island brown kiwis, on the Kuaotunu Peninsula, near Whitianga.

Best place to stay in the area: Our neighbours have created a bush retreat (treehousecoromandel.co.nz) that provides accommodation throughout the year. It's a great place to get away from it all and find some much-needed peace and quiet.

Tara King



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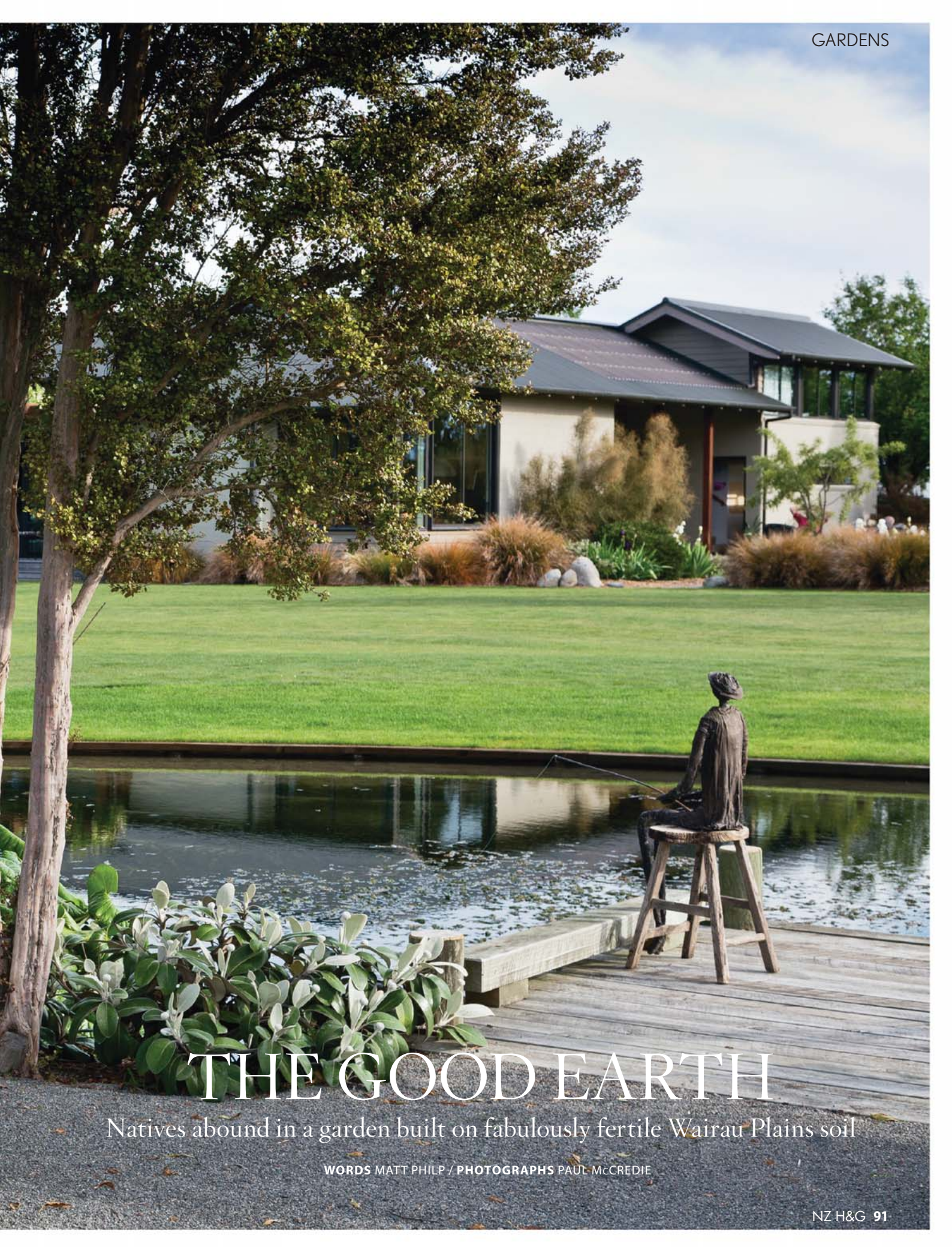
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THESE PAGES Looking across Tyler Creek to Viv and Ian Bond's John Palmer-designed house near Blenheim; the trees in the foreground are underplanted with Marlborough rock daisies and ligularia; Ian made the fishing man sculpture from steel, tinfoil, muslin and PVA glue, after attending a workshop run by the Garden of Holland art school based in Nelson.



THE GOOD EARTH

Natives abound in a garden built on fabulously fertile Wairau Plains soil

WORDS MATT PHILP / PHOTOGRAPHS PAUL MCCREDIE



THIS PAGE (clockwise from top) Viv created the wading birds after attending the same workshop that inspired Ian's fishing man sculpture. One of three weirs the Bonds built to control the creek level and create the sound of running water. A perfectly framed Mt Riley; the seat is backed by native wind grass (*Anemanthele lessoniana*), which Viv loves for its movement and hardiness. Viv and Ian Bond on one of their curved gravel paths lined with astelia, beech and kowhai. **OPPOSITE** The bridge was made from an old shipping container, with a wooden deck added by Ian; in the background beyond the barrels is a sheltered spot under a weeping willow – perfect for lunch on a hot summer's day.

VIV AND IAN BOND shifted 13 times before they bought their current property near Blenheim. For years they lived wherever Ian's work as a project engineer took them, and with each move Viv made a new garden. You might say she was in training for this place, because it is a gardener's paradise, blessed with the famously fertile and easily worked Wairau Plains silt loam.

"I thought the soil here was just wonderful," says Viv, whose immediately previous garden had been a Wellington property of heavy clay and Sisyphean gradient. "In fact I thought it was so wonderful I told Ian that I'd roll naked in it."

The other appeal of the property was that it sustained a commercial flower-growing operation, with several green houses and shade houses on site. Encouraged and aided by Ian, who was now working from home as a consultant, Viv took on the business. On the advice of an industry expert she introduced white Oriental lilies and replaced the carnations with gerberas as the main line. "The lilies were a big job because they were lifted every year, dipped, packed away and put in the chiller. The gerberas too were a steep learning curve." >





In fact, the whole business of growing flowers for sale eventually lost its romantic allure. “We thought we’d come for the lifestyle. We had a bach in the Sounds and hardly went there. It was very, very busy. I never complain at the price of flowers in the shops now, because I know what a huge job it is.”

Six years ago they sold the business. They engaged Nelson architect John Palmer to design a new house and put in 2.5ha of sauvignon blanc grapes, with contractors handling most of the physical work. Finally, Viv was able to don her gardening gloves and put that magical Wairau soil to good use.

Her approach has been dictated by pragmatism and the desire to create a garden that fits its setting. Natives dominate. “I’ve done cottage gardens before, but this is not a cottage garden kind of place, sitting out here in the Wairau Plains. We have a lot of wind and we can’t be watering all the time, so everything planted has to be hardy. We certainly didn’t want anything that required spraying, because the flower business had required a lot of that and it was a hideous job.

“And natives belong here. I’m not a purist. I love having some peonies, some sweet peas. I love being able to pick some flowers to have inside the house. But we also want the garden and the house to look like they belong here.”

Viv has planted kowhai, beech, kahikatea and totara, many taken as seedlings from their property in the Sounds. >





THIS PAGE Viv was relieved to find her gunnera aren't on the district council's pest plant list, at least in their area; these ones were transplanted from their bach in the Sounds; beyond the oioi reeds (*Apodasmia similis*) are rows of sauvignon blanc grapes, part of the Bonds' 2.5ha vineyard. **OPPOSITE** (from top) A wooden border was recently added to Tyler Creek to keep weeds under control; in the background, the sunlight is hitting a stand of astelias and, on the other bank, rock daisies and Siberian irises. Flax flowers are a magnet for tui. Ian designed the bridge.



"I love the texture and forms of plants more than a lot of colour and I love the movement, how they set each other off"



THIS PAGE John van Beek from Tekapo made the sheep from barbed wire salvaged from local farms.

OPPOSITE (clockwise from top) The white irises were a gift from friends at Bendigo Station; on clear evenings the loggia is a favourite spot for a pre-dinner drink; Ian's office is at the end of the house, overlooking the rowans. Architect John Palmer designed the sculpture, which is almost 3m tall, located at the property's entrance. Viv grows the poppies as annuals. Marlborough rock daisies thrive up against the house, where the warmth of the bricks bakes them, says Viv, who never waters them and cuts them back if they get a little scraggly: "They respond with enthusiasm."

Marlborough's leathery rock daisy (*Pachystegia insignis*) is liberally sprinkled throughout.

"That was a thrill," says Viv, "because I had tried to grow Marlborough rock daisies all my life and never had the right soil." Around the property, great clumps of wind grass (*Anemanthele lessoniana*) come to life in the prevailing nor'westerlies. "I love the texture and forms of plants more than a lot of colour and I love the movement, how they set each other off."

Running through the heart of the garden is the sinuous line of Tyler Creek, an offshoot of Gibson's Creek, fed by the Waihopai River. When the Bonds bought the property there was a thin strip of beach beside the lawn that was plagued by weeds. Over the intervening years the water's course has been gently redirected, and recently they replaced the beach with a hard wooden border. Along both banks Viv has planted plenty of gunnera, that fantastically prehistoric-looking giant flowering plant. "I think they're wonderful. They're so sculptural."

Until recently, the far side of the creek had been largely a no-go zone – too dense with flaxes, mature native trees and an unruly tangle of shrubs to contemplate tackling seriously until they had more time. Since selling the flower business, however, the Bonds have been gradually clearing out the rubbish, limbing the low-hanging ngaio trees to open up a view from the house to the vineyard. Often at dusk, Viv will look from the kitchen window to see the astelia spears catch the last of the light.

This year, they bulldozed a path alongside the far bank and replanted it with astelias, rock daisies and ligularia. The finishing touch was provided by Ian in the form of an elegant arched stone bridge, built to his design.

On the other side of the house, several rowans that Viv planted to hide the shade houses and shelter the back lawn have grown into robust trees. From Ian's upstairs office, he can gaze out at a magnificent canopy, full of berries and feasting birds.

It's an impressive rate of growth and the large vege garden, olive trees and citrus grove are all similarly thriving. Clearly, plants love it here. So too do Viv and Ian. After 13 moves, they have finally found a place to stop. ■



Q&A

Most significant plant: *Anemanthele lessoniana* (wind grass). We love its form, we love its movement in the wind and it always looks good, requiring very little care. (Viv)

Favourite plant combination: *Pachystegia insignis* with *Iris sibirica* under the kowhai by the creek. (Viv)

Help in the garden: Ian, who makes the big things happen. (Viv)

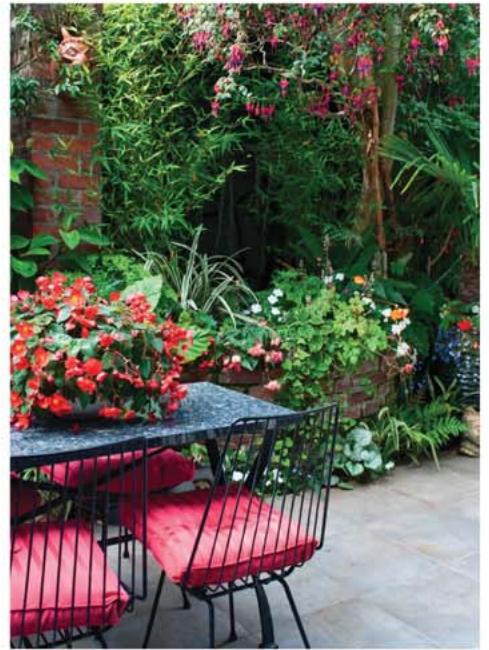
Favourite season: Spring, with the new buds on the vines, flowers and tui in the kowhai, irises in flower and stunning buds on the pachystegia (I prefer them to the flowers). (Viv)

Best gardening tip: Grow the plants that are happy in your soil and climate. Keep it simple and mulch, mulch, mulch! Having said that, I am still persevering with my two avocados. (Viv)

Watering: Marlborough's soils have low water retention and, as it's often dry, hot and windy, we need to water regularly. In the spring and summer this means a good water every week and lots of mulching. We have sprinkler systems in many parts of our garden and use drip tape in the vegetable garden. (Ian)

We open our garden: For Nelmec Garden Marlborough, 5-8 November 2015, and by appointment, (03) 572 8496.

Ian and Viv Bond



THIS PAGE (from top left, row by row) Ferns shade an affectionate stone angel in Warren Robertson and Michael Corcoran's Christchurch garden. An unusual double tiger lily. Taro leaves partially obscure an embracing Victorian cupid. Taro and maidenhair fern. Buddha meditates by the pond. A begonia on the courtyard table. Red stalks of the *Musa ensete* banana. Tuberous begonias. **OPPOSITE** The courtyard is a profusion of colour and texture, with wheki tree ferns (left rear), variegated yucca (centre), *Phormium* 'Maori Maiden' (right), petunias, begonias and black mondo in the mix.



BALI OF THE SOUTH

The earthquake wrecked their home, but the plants were saved to form the backbone of a lush new garden

WORDS SUE ALLISON / PHOTOGRAPHS JULIET NICHOLAS





WARREN ROBERTSON AND Michael Corcoran's inner-city Christchurch garden is a leafy haven where things thrive in the most unexpected way. "It's Bali hits the West Coast, with a bit of Victoriana thrown in," says Warren. There are Buddhas, banana trees, bamboo and bougainvillea. There is even a cactus. The flora seems oblivious to the fact that this is chilly Christchurch.

Old-fashioned flowers and annuals give bursts of colour among the ferns and exotica – begonias, fuchsias, pansies, lilies and impatiens. Even the stately copper beech that oversees the garden has a sense of the dramatic, with a veil of Virginia creeper, a flaming scarlet curtain in autumn, growing through it.

"The man who put the deck down wanted us to plaster the brick walls and take out all the plants and put them back in rows," says Warren, who is chief gardener.

"I said I didn't want it looking like the Queen Mother's garden. I don't like things to be uniform. I want natural overflow and a garden that's always changing."

Warren, who is a part-time artist and teaches people with special needs, inherited his fondness for flowers from his mother, who "always had a vase of flowers in the house". His appreciation of things tropical stems from many years spent in Samoa as a young man.

Michael, a retired merchant seaman who later worked as an employment officer for people with special needs, has a host of trade skills in his repertoire. He grew up in London. "We had no garden. My father was a builder and we had a builder's yard. I'm not much of a gardener, but I enjoy fixing and building things." >

THIS PAGE Dense planting offers seclusion on the back deck, which was rebuilt after the quakes; a banana tree in a ceramic pot adds to the tropical flavour.

OPPOSITE (from top) "The goldfish went to a friend's place for a three-year holiday after the quakes," says Michael; they are now happily back in their rebuilt pond, where Japanese irises grow. From left, Warren, Michael and their boarder Tony with schnauzer Maile.

*"I said I didn't want it looking like
the Queen Mother's garden.
I don't like things to be uniform"*

The third person who enjoys this lush spot is their boarder Tony, who came for a weekend 16 years ago and has lived with them ever since. Tony, who has Down's syndrome, works in a heritage garden near the city – but Warren is protective of his patch. "I don't let Tony near my garden. He's too thorough."

The three men share their house and garden with Puss Puss, whom they rescued from a watery death as an unwanted kitten more than 20 years ago, and schnauzer Maile ("dog" in Samoan).

Michael and Warren used to live in the seaside suburb of New Brighton, where they had a large garden and a constant battle with briny wind and sandy soil. In 1996 they decided to downsize and bought a character-filled 1910 arts and crafts brick house on a small but neglected section just five minutes' walk from Cathedral Square. Michael ripped up the asphalt, raised the fences with trellis, built walled gardens and put in two ponds and a spa. Warren set about planting a luxuriant oasis.

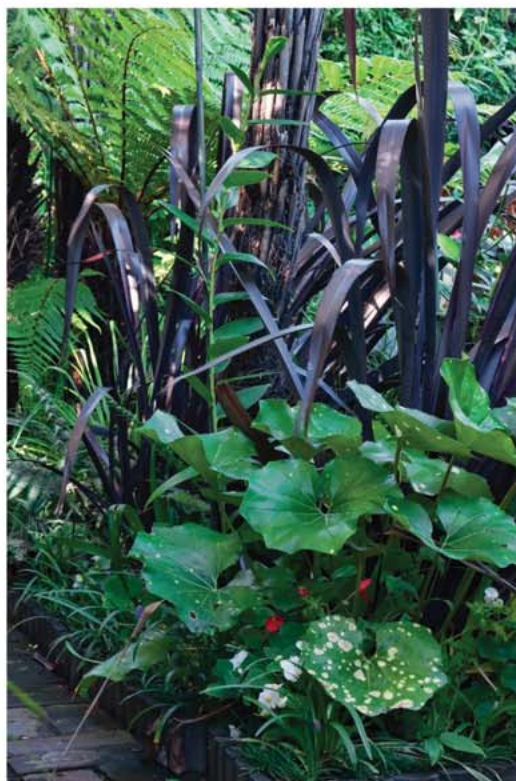
"I wanted a garden that was green and exotic, like a secret garden," he says. Or magic garden. They put in more than 15 varieties of fern, many of which, they have on expert authority, simply do not survive in this climate.

Michael was in the studio overlooking the garden when the February 2011 earthquake struck. He watched their beloved house fall down: "I was so lucky I wasn't in there." The next day, they had two hours to grab a few belongings from the condemned ruins and then spent three weeks living in the garage before finding a flat down the road. Between aftershocks and before the bulldozers came in, Warren dug up all the plants around the house and put them in containers on the deck. "For two years, I kept watering and watering and watering them." His efforts were rewarded with 80 per cent survival and, a year after moving into their newly built house, all is lush again.

Friends also enjoy their new home – Michael and Warren entertain a lot and are keen cooks. Michael bakes bread twice a week and they grow their own herbs. Scarlet runner beans share the back fence with espaliered camellias and, in this congenial environment, even the blackberries are thornless.

Birds have discovered the leafy sanctuary, including wood pigeons – a rare sight in the city these days – that feast on the bay tree berries. "Strange creatures like stick insects and praying mantises find their way here too," says Michael. "They seem to like this garden."

Little wonder. What creature wouldn't want to be part of an ecosystem that defies convention and has created its own joyful harmony. ■



THIS PAGE (from top) A cactus is a surprising survivor in this sometimes frosty garden. The spotted foliage of *Farfugium japonicum* is eye-catching against the *Phormium* 'Black Rage'.

OPPOSITE (from top) Michael watched the house fall down from this vantage point in the studio on 22 February 2011; four years on, and the house has been razed, rebuilt and the garden replanted. The new begonia variety 'Flamboyant' on the table matches the cushions on the retro chairs; behind is one of the remaining original brick pillars.



Q&A

Soil type: We brought most of it in and added lots of compost, so it's good soil and full of worms. *(Both)*

Time spent in the garden: I spend a couple of hours in the weekend and autumn is clean-up time. But otherwise it's low-maintenance – there isn't much room for weeds. *(Warren)*

Most significant plant in the garden: Soon after we moved in, my mother turned up with a 'Fairy' rose. She said everyone needs a fairy at the bottom of their garden. It's still the only rose in our garden. *(Warren)*

Favourite new plant: Ornamental taro. *(Warren)*

Most-used part of the garden: Everywhere. We follow the sun. *(Michael)*

Our best edible crop: Herbs and kaffir lime leaves. *(Michael)*

Best tip for other gardeners: Don't be afraid to plant things you don't think will work. *(Warren)*

I love this part of New Zealand: Because of the seasons, especially spring and the cherry blossom around Hagley Park. Warren's happy in the tropics. *(Michael)*

Warren Robertson and Michael Corcoran



1



2

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by Philippe Starck,
probably the most famous
designer in the world today*

1 The Axor Starck single-lever kitchen mixer with pull-out spray has two spray modes and a swivel range of 110°-150°.

2 Philippe Starck. **3** Axor Starck single-lever kitchen mixer with cylindric handle.

OPPOSITE With its 360° swivel and pull-out spray the Axor Starck Semi-Pro single-lever kitchen mixer is ideal for serious amateur chefs.



3

ICONIC PHILIPPE STARCK

Axor Starck kitchen fixtures

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Single-lever kitchen mixer

The Axor Starck mixer is minimalist and flowing, from the basic body to the spout and pull-out spray. Axor Starck is available in two functional mixer versions: the swivel spout, which can be set at any of three levels, and the pull-out spray, which enables you to reach all around the basin and rinse plates with ease.





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THIS PAGE (from left) *Tangata Whenua* (People of the Land) in Tiromoana, the garden of Professor Jack Richards at Okitu, Gisborne (NZ House & Garden, April 2012). Baye Riddell works on a large-scale pou in his backyard home studio in Gisborne.



LAND FORMS

Baye Riddell's evocative ceramic works have their earthy origins in clay dug from his own backyard

WORDS ANDREA WARMINGTON / **PHOTOGRAPHS** JANE USSHER

CERAMICIST BAYE RIDDELL'S process begins at the bank behind his Gisborne home. It is there, shaded by trees, that he digs the clay he will use in his pot-bellied urns and towering pou: tall, skinny sculptures not dissimilar to totem poles.

Digging his own clay is important to Baye, who as a young student at the University of Otago found himself looking for something different from the medical studies for which he had initially enrolled.

"I was thinking about moving back up the coast and wanted to do something on the land," says Baye.

It was a friend who introduced him to clay. "I saw him working on the wheel and was totally captivated. I thought it might fit in with what I wanted to do."

Baye spent 18 months honing his skills before returning home to Tokomaru Bay in the mid-1970s. His focus then was on

European and Japanese-inspired domestic ware and it wasn't until he was introduced to Nga Puna Wahanga, an organisation of Maori artists and writers, that he even began to look at clay as an artistic medium. "I'd done one or two little things before that, but that was what really propelled it."

And propel him it did: Baye began working on large-scale pieces that drew from Maori and Christian creation stories, which he exhibited throughout the country to considerable acclaim. In 1987, he co-founded Nga Kaihanga Uku, a collective of Maori clay artists. A Fulbright scholarship followed in 1989, which allowed Baye and his friend and fellow clay artist Manos Nathan to establish an exchange with Native American artists.

"It's been hugely beneficial," says Baye. "In Aotearoa, we don't have a ceramic tradition in terms of making utilitarian things, so we wanted to set up links to indigenous people who did have a ceramic tradition." >

This knowledge exchange was instrumental in developing low-firing techniques: particularly important for young artists who cannot afford expensive kilns, says Baye. Working with youth is important to him and he has travelled throughout New Zealand teaching at tertiary institutions and wananga.

He once spent an entire year making bricks as part of a Hawke's Bay initiative to get unemployed young people into work. Teaching brick-making helped to establish a basic work pattern in their lives, says Baye. "We did all sorts of things with bricks – we'd put paving around and build things and make sculpture out of blocks. We just explored the whole brick thing."

He insists that the singular focus wasn't boring. "If you start to limit what you're working with, you can actually find creative directions within that."

Indeed, one of the hallmarks of Baye's style – the elaborately carved handles on his urns – developed in response to the limitations of the East Coast clay. When Baye began digging his own clay – at first from his ancestral land at Tokomaru Bay north of Gisborne and later from his own backyard – he found it "totally different" from the store-bought clay he had previously worked with. It was near impossible to pull the "short, groggy" clay into handles, so Baye took the unusual step of throwing them on a wheel before carving them. "Those particular handles have become almost a signature of my work." (See more examples of Baye's work at kuragallery.co.nz.)

Though his overarching style has not changed much since the early days, Baye is constantly experimenting. "There are so many combinations and permutations you can work with – there's the form, for a start, there's the technical processes, there's the surface decoration... And all of these you can swap around or alter or extend. It's limitless in terms of the conceptual process."

Once fired, many of Baye's pieces find a home outside and the wind and the rain add yet another dimension. His works are etched with words, ensuring that Baye, not the environment, has the final say. Though that's not without its drawbacks: "You have to be careful about what you say," he observes with a grin. "Clay lasts a long time once it's been fired." ■

THIS PAGE (from top) Baye Riddell at work. Sculptures from Baye's *Toa* (Warrior) series; the white piece is now part of the collection at the Auckland Museum. These *Nho* are based on sharks' teeth, says Baye, and have a multitude of meanings: "Warriors were exhorted never to give up fighting – an analogy for us to continue to fight for what is important to us and never give up on our dreams and aspirations. Sharks' teeth are also an analogy for innovation – the cutting edge."



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Searing times

As the summer leaves blacken and curl, the menfolk gather around the barbie

WORDS JANICE MARRIOTT & VIRGINIA PAWSEY / ILLUSTRATION PIPPA FAY



Dear Virginia

Right now I feel more like a chemical warfare expert than a gardener. The enemy lurks: rust, black spot, powdery mildew, fungal diseases, hoppers, thrips, aphids, psyllid, codlin moth. My weapons are plastic squeeze-squirty bottles of baking soda, milk, dishwashing liquid and occasionally copper. Instead of smelling flowers, there I am, squirting ineffectively. I can't reach the underside of every leaf so I watch as the vegetable garden changes from green to grey and black. The tomatoes are still there, red and tasty, but the leaves are shrivelling and look burnt. The cucumber and zucchini leaves look dipped in flour.

I need distraction. I need to cheer up. No better way than to organise a family dinner. Push the menfolk away from the Weber and reclaim the kitchen and its oven. The ingredients that make for a relaxed family dinner are: two easy dishes, one meat and one potatoes, to be cooked in the oven and not hovered over, and garden salads – the lettuces and herbs seem immune to late summer diseases.

Today we had a Black Rock Farms pork roast and gratin potatoes. I salted the meat for perfect crackling. I heaped praise on the miracle plants, rosemary, lemon and garlic, for their resistance to the grey and black diseases and tucked them under the meat. Instead of squirting milk on the pumpkin in the war zone, I poured it around the pork. While these dishes were cooking the house filled with wonderful smells and I concentrated on covering a cheesecake with passionfruit pulp. (More praise for this rampant vine with indestructible fruit.)

After dinner I opened the spare room door to return the platters and cakestand to their drawer and inhaled that sweet smell from the ripening tomatoes and pears I had put there on trays. Tomorrow I will be back out squeezing and squirting, but today was a celebration of the hardy and the perfumed.

Janice

Dear Janice

So, what did you do with the barbecue-deprived men of the party while you prepared the dinner? You do realise that men need the barbecue as a social prop and that they may have been seriously discombobulated without any meat to care for? You should have made little skewered hors d'oeuvres for them to toast while they waited.

My father was an expert griller in those pre-gas days when barbecue management was an art form. A pyre of stout kindling was lit and father would stand, glass of wine in hand, monitoring the disintegrating wood until all that remained was a pile of hot embers. The skill was in judging when the embers were just right: several minutes either side of optimum resulted in burnt meat or undercooked meat. Once the embers were judged ideal the meat was placed on the grill for five minutes on either side, after which it was pronounced cooked. There was no standing about turning slowly charring items over and over as men at a social gathering are apt to do.

Maybe the habitual congregation of men around the "barbie" comes from that time when it was necessary for the fire to be monitored – an ideal forum for male bonding they were loath to lose when the gas barbecue made its appearance. Now, instead of monitoring the fire, men monitor the chops and sausages, turning them incessantly while solving the problems of the world. I've tried at times to ascertain what they talk about and been told, "Oh, nothing much".

We too have a Weber and, though an ideal cooking tool, it cannot match the flavour of meat cooked on the ancient steel barbecue we brought down from the hills.

For special occasions we load it up with real wood – dry manuka sticks are best. Once it's ablaze, Harry, glass of wine in hand, monitors the flames in contemplative solitude. When the dying fire is just right he sears peppered Angus steaks over the embers. There's nothing like them in all the world. ■

Virginia



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MENU

Blackberry Sangria

Preserved Figs in
Spiced Ginger Syrup

Pickled Fig, Prosciutto
& Goats' Cheese Pizzas

Couscous Salad with Chickpeas,
Beetroot & Pumpkin

Vegetable Salad with
Tahini Yoghurt Dressing

Scotch Fillet with Roasted
Red Onions & Garlic

Late Summer Fruits
Dessert Cake

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PHOTOGRAPHS MANJA WACHSMUTH

Pickled Fig, Prosciutto and Goats' Cheese Pizzas

We used home-made preserved figs (see following recipe) but an excellent store-bought variety is Taihiki Orchards' Figs in Syrup (nzfigs.co.nz). This dough recipe makes two bases; the unused portion can be kept in the freezer for later use.

Base:

1½ teaspoons active dry yeast
300ml lukewarm water
Pinch of sugar
500g strong or high-grade flour,
plus extra for kneading
1 teaspoon salt

Olive oil for oiling dough bowl

Topping (enough for 1 pizza):

2 tablespoons olive oil
2 sprigs rosemary, leaves finely chopped,
plus extra sprigs for garnish
1 clove garlic, crushed
12 preserved figs, halved
150g soft goats' cheese
Freshly ground pepper and flaky sea salt
6 slices prosciutto

Base: Place yeast and 100ml of the water in a warm bowl. Stir in sugar and leave to stand in a warm place for yeast to dissolve.

Place flour in a large bowl and make a well in the centre. Add salt and yeast mixture, stirring with a spoon to combine.

Sprinkle some extra flour on a bench and knead dough until it becomes smooth and elastic. Form into a ball and place in a clean, oiled bowl. Cover with plastic wrap and leave in a warm place to double in size (about 40 minutes).

Knead dough again for a minute or two and divide in half.

Heat oven to 250°C. Shape one portion of dough into a thin round about 30cm in diameter and place on a lined baking tray.

Topping: Combine oil, rosemary and garlic and brush generously over base. Arrange figs and pieces of goats' cheese over base. Bake 15-20 minutes or until crust is cooked and golden on the edges.

Take pizza from oven and season with pepper and salt. Top with prosciutto and drizzle with a little fig syrup. Garnish with rosemary and serve. *Makes 1 x 30cm pizza (plus 1 extra portion of dough)*



Preserved Figs in Spiced Ginger Syrup

These delicious figs are great with ham, chicken, turkey and cheeses, and are a real taste treat served with vanilla ice cream and drizzled with lashings of the syrup. We've also used them on the Pickled Fig, Prosciutto and Goats' Cheese Pizza (see previous recipe).

1½ cups cider vinegar
1kg brown sugar
1 vanilla pod, split
1 small cinnamon stick
2 whole star anise
50g crystallised ginger, coarsely chopped
1.5kg fresh figs

Place vinegar and brown sugar in a large saucepan and bring to the boil, stirring to dissolve sugar.

Add vanilla pod, cinnamon stick, star anise, ginger and figs.

Cook over a very gentle heat for 1½-2 hours until the figs have softened and the liquid is syrupy. Stir carefully, occasionally, using a slotted spoon.

Spoon the figs and syrup into hot, sterilised jars to overflow stage and seal.

Figs will keep for a year in a cool, dark cupboard. Once open, store in the fridge. *Makes about 5 cups*

Blackberry Sangria

Sangria is the quintessential Spanish thirst quencher and turns an average bottle of red wine into something sublime. Don't stint on the garnishes – they are an essential part of the sangria experience.

1 bottle red wine
¼ cup caster sugar
½ cup blackberry nip
1 orange, juiced
Ice for serving

For garnish: blackberries, orange slices, fresh mint leaves

Place wine, caster sugar, blackberry nip and orange juice into a large jug. Stir to dissolve sugar.

Add a good amount of ice to a serving jug or individual glasses. Pour sangria over, stir and add garnishes. *Serves 8*

Couscous Salad with Chickpeas, Beetroot and Pumpkin

This salad, with its lightly spiced red onion, orange and balsamic vinegar dressing, is sure to be a crowd pleaser.

500g pumpkin

500g beetroot (we used a mixture of golden and regular baby beets)

4 cloves garlic, smashed

2 tablespoons olive oil

1 cup instant couscous, prepared to packet directions

400g can chickpeas, rinsed and drained

3 tablespoons pine nuts, lightly toasted

Dressing:

2 tablespoons olive oil

1 red onion, halved and thinly sliced

3 tablespoons balsamic vinegar

1 orange, zest and juice

1 teaspoon each: ground cinnamon, ground cumin and brown sugar

Heat oven to 200°C. Line 2 medium baking dishes with baking paper.

Peel pumpkin and cut into cubes of about 2cm. Peel and trim beetroot and cut into halves or quarters if large.

Place pumpkin, 2 cloves of garlic and 1 tablespoon oil in one dish and toss to coat. Repeat with beetroot, remaining garlic and oil in the second dish.

Place both dishes in the oven and roast for 40 minutes or until vegetables are cooked and slightly caramelised.

Dressing: Heat oil in a non-stick pan over a medium-low heat. Add red onion and cook until softened. Add remaining ingredients and simmer, stirring until sugar dissolves. Remove from heat.

In a large bowl, combine couscous, chickpeas, beets and pumpkin. Fold in dressing and season to taste with sea salt and black pepper.

When ready to serve, arrange salad on a platter or in a bowl and scatter over the toasted pine nuts. *Serves 6-8*





Vegetable Salad with Tahini Yoghurt Dressing

Blanched fresh broccoli and cauliflower, combined with roasted eggplant, courgettes and capsicums, create a colourful vegetable medley served with a slightly tangy, creamy dressing.

1 large head of broccoli
300g cauliflower
1 eggplant
3 courgettes
2 capsicums
2 tablespoons olive oil
Juice of half a lemon
Handful of fresh mint leaves to garnish

Dressing:

¾ cup natural unsweetened yoghurt
2 tablespoons tahini
2 cloves garlic, crushed
2 tablespoons lemon juice
1 tablespoon olive oil
1 teaspoon honey
½ teaspoon ground cumin
Ground cumin and chilli flakes for garnish

Cut broccoli and cauliflower into florets and blanch (separately) by plunging them briefly into a pot of boiling water.

Cut eggplant and courgettes lengthways into 5mm slices. Remove the seeds from

capsicums and cut the flesh into strips.

Brush the eggplant, courgette and capsicum slices with olive oil. Grill them on a barbecue or in a grill pan until cooked. Arrange on a platter with broccoli and cauliflower.

Squeeze over the lemon juice and garnish with mint. Serve with dressing.

Dressing: Combine all the ingredients and season to taste. Place in a bowl and sprinkle with a pinch of ground cumin and a few chilli flakes. Serve next to the vegetables. *Serves 6-8* >



Scotch Fillet with Roasted Red Onions and Garlic

Tender beef fillet, sweet roasted red onions and whole bulbs of roasted garlic, for squeezing over the meat as you eat it, make this simple dish special.

1.2-1.5kg piece scotch fillet, tied (by your butcher or see method)
 4 large red onions
 3 whole bulbs of garlic
 1/3 cup olive oil
 1 tablespoon brown sugar
 1 tablespoon balsamic vinegar
 1 clove garlic, crushed
 1 tablespoon wholegrain mustard
 6 sprigs thyme

Heat oven to 200°C. Line a roasting dish with baking paper.

Tie beef into a neat roll with cooking string (see Small Bites, page 133, for tips on tying meat).

Peel red onions and cut into quarters without cutting off the root so the segments still hold together.

Remove any loose papery skin from garlic bulbs and slice the tops off to expose the cloves.

In a bowl combine olive oil, brown sugar and balsamic vinegar. Add red

onions and garlic bulbs to mixture and toss to coat, then take them out and place in the roasting dish.

Add the crushed garlic and mustard to the bowl and mix with any remaining oil mixture. Brush this generously over fillet.

Add meat to roasting dish and scatter thyme sprigs over. Place in oven, immediately lowering the temperature to 180°C. Cook about 60 minutes (medium rare) or until meat is cooked to your liking. Turn onions once during the cooking time. *Serves 6-8*

Late Summer Fruits Dessert Cake

This dessert cake is simply scrumptious served warm with a good dollop of thickened cream or custard.

Topping:

2 cooking apples
2 pears
1 orange, juiced (save zest for cake)
100g butter, cubed
70ml brandy or rum
1 vanilla pod, split, seeds scraped
125g blackberries
50g walnut halves

Cake:

60g butter, softened
1 cup caster sugar
2 eggs
1 teaspoon vanilla extract
Zest of 1 orange
100ml thick natural unsweetened yoghurt
300g self-raising flour
1 teaspoon cinnamon, plus extra to sprinkle
2 tablespoons sugar

Topping: Peel and core apples and pears and cut into 2cm chunks. Place in a large saucepan with orange juice, butter, brandy or rum and vanilla pod and seeds.

Bring to the boil then simmer until all but 1 tablespoon of liquid has evaporated. Drain off this liquid and reserve. Leave fruit to cool, removing the vanilla pod.

Cake: Heat oven to 180°C. Line the base and sides of a 23cm spring-form cake tin with baking paper.



Place butter and caster sugar in a food processor and mix until creamy. Add eggs, vanilla and orange zest and process until just combined.

Add yoghurt and pulse to just combine. Add flour and cinnamon, pulsing until mixture forms a thick batter. Spread the batter in the lined tin.

Arrange cooked fruit on top, then blackberries. Toss walnut halves in reserved cooking liquid then scatter over cake.

Sprinkle over 2 tablespoons of sugar, followed by a good pinch of cinnamon.

Bake cake 55-60 minutes or until a skewer inserted into the centre comes out clean. *Makes 1 x 23cm cake* ■

For more late summer picnic recipes, visit nzhouseandgarden.co.nz



Potted Smoked Fish
with Toast



Moist Apple & Oat Loaf
with Orange Butter



Muesli & Walnut Slice



Smoked Chicken
& Coleslaw Wraps



Bacon & Cheese Scones



WELL BREAD

Six simple but stunning combinations to change the way you think about the humble sandwich

RECIPES, STYLING & PHOTOGRAPHS ALIDA RYDER

Meatballs and Harissa Sour Cream on Ciabatta

Harissa is a spicy North African condiment. Mixing it with sour cream softens its fieriness into a delicious dressing for these tasty meatballs. A simple tomato or green salad on the side will turn this open sandwich into a satisfying light meal.

Meatballs:

500g beef mince
 ½ onion, finely diced
 1 garlic clove, crushed
 1 teaspoon dried oregano
 1 teaspoon dried chilli flakes
 45g (¾ cup) fresh breadcrumbs
 2 teaspoons salt
 Freshly ground black pepper, to taste
 Oil for frying

Harissa sour cream:

45ml (3 tablespoons) harissa paste, thinned
 with olive oil if necessary
 150g sour cream (or crème fraîche)

To serve:

4 slices ciabatta, grilled or toasted
 Flat-leaf parsley sprigs for garnish

Combine meatball ingredients in a bowl, mixing well. Form into about 16 golf ball-sized rounds.

Heat oil in a large frying pan over medium heat. Fry the meatballs, turning frequently, until they are cooked through and golden brown all over, 10-15 minutes. Drain on paper towels.

Combine harissa and sour cream.

To assemble, top toasted ciabatta with meatballs and drizzle over the harissa sour cream. Top with parsley and serve immediately. *Serves 4*



Beef Sirloin, Marinated Radish and Avocado on Sourdough

This colourful open sandwich is the perfect combination of creaminess, crunchiness and juiciness. As the radishes marinate, the colour from their skins leaches into the white flesh, eventually turning the whole slice a gorgeous red.

5 radishes, thinly sliced
 1 lemon, juiced
 2 tablespoons olive oil
 ½ teaspoon salt
 About 200g sirloin steak
 Extra olive oil (or avocado oil), for frying
 2-4 slices sourdough bread (depending on size of loaf)
 1 ripe avocado, thinly sliced
 Pea shoots for garnish

Combine radishes, lemon juice, olive oil and salt in a bowl. Set aside to marinate for at least 30 minutes or up to 1 day.

Rub steak with oil and season with salt and pepper. Cook in a hot grill pan until medium-rare, about 4 minutes per side. Remove from pan and set aside to rest for 5-10 minutes.

Meanwhile, toast bread in the hot grill pan to colour it on both sides (brush or spray slices with a little oil first if desired).

To serve, slice steak thinly and place on toasted sourdough. Add avocado slices, marinated radish and some pea shoots, and serve immediately. *Serves 2*



Chicken and Quick-pickled Cucumber on Crispy Flatbread

Asian flavours, including the simple soy dressing, make this a refreshing, flavoursome salad. Two pita breads, split and toasted, are ideal for the base but you could use any type of flat bread, grilled until crisp.

Quick-pickled cucumber:

1 cucumber, sliced into ribbons with a vegetable peeler
125ml (½ cup) white vinegar
1 tablespoon sugar
2 teaspoons salt

Soy mayonnaise:

3 tablespoons good-quality mayonnaise
2 tablespoons soy sauce

To serve:

Flatbread, eg pita
Cold cooked chicken, shredded
Red chilli, thinly sliced
Fresh coriander leaves

Pickled cucumbers: Combine all ingredients in a bowl and set aside for 5 minutes.

Mayonnaise: Combine mayonnaise and soy sauce in a bowl, mix well, set aside.

When ready to serve, drain cucumber. Place cucumber and chicken on top of flatbread. Drizzle mayonnaise over and garnish with chilli and coriander. Serve immediately. *Serves 2-4*

Brioche with Thyme-roasted Peaches and Vanilla Mascarpone

Juicy peaches, rich mascarpone and sweet bread make an enjoyable dessert “sandwich”. Waffles or even warmed doughnuts could be used instead of the brioche if desired.

Peaches:

4 peaches, halved and stones removed
4 sprigs fresh thyme
4 teaspoons liquid honey

Vanilla mascarpone:

200-250g mascarpone
1 tablespoon icing sugar
1 teaspoon vanilla paste (or the seeds scraped from 1 vanilla pod)
4 slices brioche, toasted

Heat oven to 180°C and line a shallow oven dish with baking paper.

Place peaches in the dish and top with thyme and a drizzle of honey. Roast until tender, about 20-30 minutes.

Combine mascarpone, icing sugar and vanilla, and mix well.

Spread vanilla mascarpone on toasted brioche and top with the warm roasted peaches. Serve immediately. *Serves 4 >*





Grilled Eggplant and Hummus on Naan with Chilli Dressing

Soft naan bread topped with garlicky hummus and soft, grilled eggplant is a scrumptious delight. If you want to make your own home-made hummus you'll find a recipe at nzhouseandgarden.co.nz.

1 large eggplant, cut into 5mm slices
About ½ cup olive oil

Chilli dressing:

1 red chilli, seeded and finely chopped
½ garlic clove, crushed
1 teaspoon honey
½ lemon, juiced
2 tablespoons olive oil or avocado oil
½ teaspoon salt

To serve:

2 naan breads, warmed
Hummus
Fresh coriander leaves

Heat a grill pan over a medium heat and brush eggplant slices with olive oil. Cook until tender, 2-3 minutes per side. Season with salt and pepper; set aside. Combine dressing ingredients, mixing well.

To assemble, liberally spread hummus over naan and top with warm eggplant. Drizzle dressing over and garnish with coriander. Serve immediately. *Serves 2*



Dukkah Pears with Honeyed Cream Cheese

Dukkah is usually a savoury combination of nuts and spices, often eaten as a dip with bread and oil. For this dish you can use any type of dukkah that takes your fancy – a spicy blend will create a dish with intriguing flavours while a sweet dukkah will make something more akin to a dessert. We used challah, a soft, sweet, eggy bread of Jewish origin, under the pears but bagels or brioche are other good options.

Dukkah pears:

4 pears, quartered and cored
2 tablespoons olive oil or avocado oil
75g dukkah

Honeyed cream cheese:

250g cream cheese
60ml (¼ cup) honey, plus extra to serve
Sliced and toasted bread, eg challah, bagels or brioche

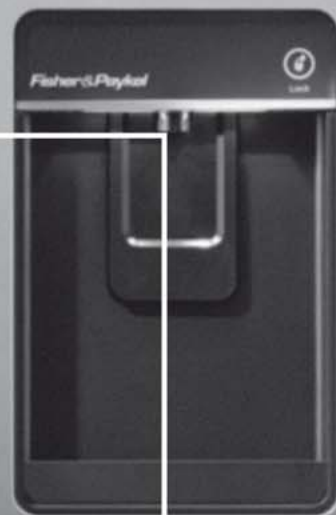
Heat oven to 200°C and line an oven dish with baking paper.

Pears: Brush pear quarters (we left the skin on) with oil and roll in dukkah to coat. Place in oven dish and bake until just soft and golden brown, 20-25 minutes. Set aside to cool a little.

Honeyed cheese: Mash cream cheese with honey until well combined. Spread over bread and top with warm pears. Add a drizzle of honey and serve immediately.

Serves 4 ■

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WHITE MAGIC

Top New Zealand cooks work wonders with egg whites

PHOTOGRAPHS AARON McLEAN

AROUND SIX YEARS ago, some of New Zealand's top cooks banded together to produce a book of baking recipes to raise money for the Breast Cancer Foundation. *A Treasury of New Zealand Baking*, their best-selling collection of 100-plus tried and true favourites, has just been re-released in paperback, providing a further fundraising opportunity and making it an affordable buy for those who missed out the first time. The following recipes from the book all feature egg whites – a humble ingredient that becomes the star in delightful baked beauties.

Rhubarb Friands

“These friands are perfect for a special afternoon tea.” *Helen Jackson*

½ cup flour
¾ cup icing sugar, plus extra for dusting
70g (1 packet) ground almonds
3 egg whites
100g butter, melted and cooled
1 cup whipped cream
Rhubarb:
600g rhubarb
¼ cup orange juice
2 tablespoons caster sugar

Heat oven to 180°C. Grease a friand tin or muffin pan with butter.

Sift flour and icing sugar together and stir in ground almonds. Whisk egg whites in another bowl until frothy then fold into almond mixture. Fold in melted butter until just combined.

Spoon mixture into pan and bake for 20 minutes until friands are golden on top and firm to the touch. Cool for a few minutes then turn out onto a wire rack.

Rhubarb: Remove any tough strings from rhubarb and chop into 2cm pieces. Place in a heavy-based saucepan with orange juice and sugar and cover with a lid. Cook over a medium heat 5-8 minutes until rhubarb is tender. Allow to cool.

Once friands are completely cold, slice in half lengthwise and sandwich with rhubarb and whipped cream. Dust with extra icing sugar. *Makes 6*



Hazelnut Meringue Cake

“This is my favourite dessert, learned during my cordon bleu training days. Two layers of crisp nutty meringue are sandwiched together with softly whipped cream and you can add fresh grapes or berries.” *Lauraine Jacobs*

Cake:
140g hazelnuts
4 egg whites
250g caster sugar
½ teaspoon vanilla extract, or to taste
4 drops vinegar
To serve:
300ml fresh cream
250g fresh grapes, raspberries or strawberries
Icing sugar

Heat oven to 180°C. Grease the sides of two 20cm round cake tins and line the bases with baking paper.

Roast hazelnuts for about 7 minutes until browned and toasted. Cool then remove skins by rubbing between your fingers. Grind in a nut grinder or food

processor until coarse, not turned to dust.

Beat egg whites with an electric beater until stiff. Add sugar and continue to beat until mixture is satiny and smooth. Next add vanilla and vinegar.

Finally, fold the ground hazelnuts in carefully, without losing any volume. Divide the mixture between the 2 tins and spread out evenly.

Bake for about 45 minutes, until crisp and brown. Remove from oven and turn out onto a wire rack immediately, otherwise the meringue will set in the tin and be impossible to remove.

To serve, whip cream and pile onto one of the cakes. Place grapes or berries on top then lightly press the other cake on top. Dust with icing sugar and serve with coffee or as a dessert.

The hazelnut meringue can be made a day or two ahead but must be kept in an airtight container and decorated within 1-2 hours before serving. *Serves 6-8*



All-in-one Pavlova

“In *The Pavlova Story*, Helen Leach describes how the name ‘all-in-one’ came to be given to this recipe in the early 1970s. It could also have been called the electric beater pavlova. Instead of whisking the whites before progressively folding in the sugar, cooks put all the ingredients in a bowl and let electricity supply the energy. Result: a perfect pavlova!” *Mary Browne*

Pavlova:

2 egg whites from large eggs several days old, at room temperature
1½ cups caster sugar
½ teaspoon vanilla extract
1 teaspoon white vinegar
1 teaspoon cornflour
4 tablespoons boiling water

Topping:

200ml cream
Peeled and sliced kiwifruit, strawberries or other fruit

Heat oven to 180°C with a rack in the centre. Place a piece of baking paper on an oven tray and draw a 23cm diameter circle in the centre.

Make sure your mixing bowl and beater are thoroughly clean and dry. Place all the pavlova ingredients in the bowl, adding the boiling water last.

Immediately beat the mixture on high speed for 10-12 minutes, until it is shiny and stiff.

Spoon into the marked circle and use a spatula to spread evenly.

Bake for 10 minutes then lower heat to 150°C and bake a further 45 minutes.

Turn off heat and allow pavlova to cool in the oven for at least an hour.

Carefully transfer to a flat serving platter. Whip cream until stiff and spread on top of pavlova. Decorate with fruit. *Serves 6-8*



Chocolate, Raspberry and Coconut Slice

“This chocolate-lover’s version of Louise cake makes the most of the delicious affinity that chocolate has with raspberry and coconut.” *Fiona Smith*

125g butter, softened
1 cup sugar
3 eggs, separated
1½ cups flour
2 tablespoons cocoa
1½ teaspoons baking powder
¾ cup raspberry jam
100g chocolate, grated
½ cup long-thread coconut

Heat oven to 180°C. Grease an 18cm x 28cm tin and line with baking paper.

Cream butter and half the sugar until light and fluffy. Beat in the egg yolks, one at a time.

Sift flour, cocoa and baking powder together and mix into creamed mixture. Spread in prepared tin. Top with raspberry jam.

Beat egg whites to soft peaks then slowly beat in remaining sugar and beat until stiff.

Fold in grated chocolate and coconut. Spread this mixture over the jam.

Bake 30 minutes or until meringue is golden and firm. Cool and slice in the tin. Store in an airtight container for 3 days. *Makes about 18 pieces*

Caramel Meringue Slice

“When I was a child, this was the most delicious and highly sought-after treat in the baking tin. I would beg my mother to make this – and still do. It’s gooey, sweet and incredibly satisfying.” *Amanda Laird*

Base:

150g butter, softened
2 tablespoons caster sugar
1 egg
1½ cups flour
1 teaspoon baking powder

Filling:

395g can sweetened condensed milk
1 tablespoon butter
2 tablespoons golden syrup
½ cup brown sugar
3 egg yolks
1 teaspoon vanilla extract
2½ tablespoons flour

Meringue:

3 egg whites
6 tablespoons caster sugar

Heat oven to 180°C. Line a 20cm x 30cm slice or sponge roll tin with baking paper.

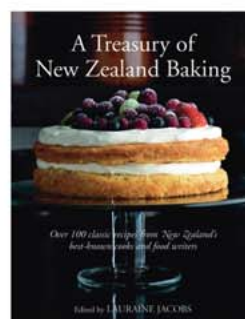
Base: Cream butter and sugar until pale then beat in egg. Sift flour and baking powder together and stir in, mixing well. Press into tin.

Bake for 20 minutes then remove and set aside to cool in the tin. Leave the oven at 180°C for the meringue.

Filling: Combine condensed milk, butter, golden syrup, sugar, yolks and vanilla in a saucepan, stirring over a gentle heat until smooth. Add the flour to combine. Cool, then spoon filling over the base.

Meringue: Beat egg whites until stiff. Gradually add sugar and continue beating until meringue is glossy. Spoon this over the filling.

Bake 20-25 minutes or until meringue is golden. Leave to cool before slicing into squares with a hot knife. Slice will keep for 3-4 days in an airtight container. *Makes 16-20 pieces*



Extracted with permission from *A Treasury of New Zealand Baking*, edited by Lauraine Jacobs, published by Random House. Available in paperback from 6 March; \$39.99.

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Small bites

Shopping news and seasonal tips from food editor Sally Butters

Learn about: TYING MEAT

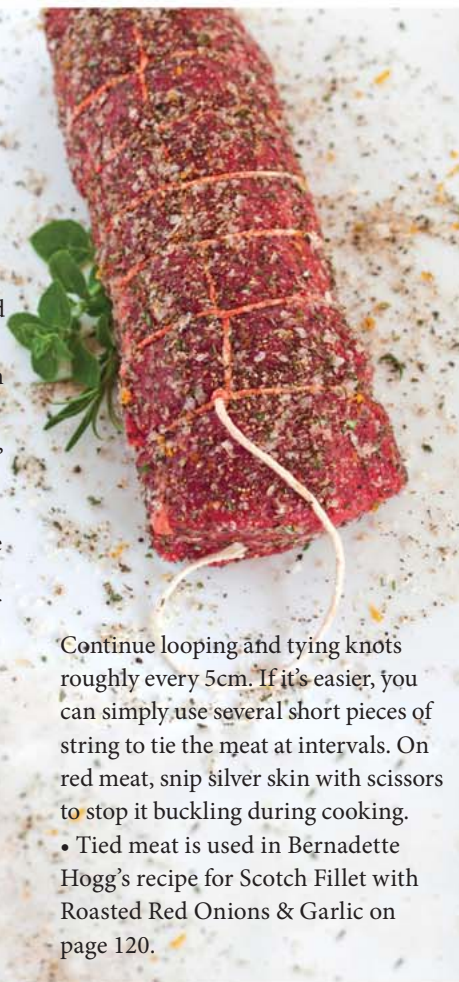
Tying a piece of meat before it goes into the oven ensures it keeps its shape and helps hold in the juices. Tying also facilitates even cooking, prevents the meat from getting dried out and holds in stuffing.

A medium-weight, natural cotton string is best for the job or you can opt for heat-resistant cooking bands, which are easy to use, reusable and sold at cookware stores.

Cotton shrinks a little so don't tie your string so tight that it cuts deep into the meat. The classic method of tying uses one continuous length of string: tuck under any loose ends of meat then wrap the string around the meat and tie your first knot over the tucked-in loose ends. Stretch the string down the meat and hold it in place with your thumb about 5cm from the first knot. Loop the string around the roast, then knot it where you're holding it with your thumb.

Continue looping and tying knots roughly every 5cm. If it's easier, you can simply use several short pieces of string to tie the meat at intervals. On red meat, snip silver skin with scissors to stop it buckling during cooking.

- Tied meat is used in Bernadette Hogg's recipe for Scotch Fillet with Roasted Red Onions & Garlic on page 120.



MEAT PHOTOGRAPH: ISTOCKPHOTO/KCLINE. ALL PRICES ARE APPROXIMATE

THREE SPECIAL PEANUT BUTTERS



1 Fix and Fogg's Smoke and Fire peanut butter: crunchy with organic New Zealand smoked chillies, smoked paprika and natural manuka smoke. Made in Wellington, \$9.50 for 360g, fixandfogg.co.nz. **2** Small Batch's chocolate peanut butter: high-oleic peanuts combined with dark chocolate. Made in Mount Maunganui, \$7 for 380g, smallbatch.co.nz. **3** Purebread Biogro-certified organic peanut butter: pre-soaked and roasted nuts blended with virgin coconut oil. \$8 for 300g from purebread.co.nz.

I'M LOVING...

T&G little boards In six cute shapes, including heart, lemon and flower (shown). Light or dark wood, 12-17cm wide. \$18 each; (03) 546 9739.



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Petit cordials from Ashburton: Lemonade, Blackcurrant & Lavender, and Pink Lemonade. Handmade and low-sugar; \$10 per 375ml from petithomemade.co.nz.



Damson relish Sweet, sour, spicy and totally delicious on just about anything. \$11 per 330g, thedamsoncollection.co.nz.

ViBeri blackcurrants Soft dried organic currants, \$9 per 100g, and freeze-dried currants with dark Belgian chocolate, \$11 per 90g, from supermarkets; viberi.co.nz.



Taihiki Orchards' Figs in Syrup Plump and sweet bottled figs for on ice cream, puddings, platters or our Prosciutto and Goats' Cheese Pizzas, page 117. \$13 per 450g. See nzfigs.co.nz for stockists.

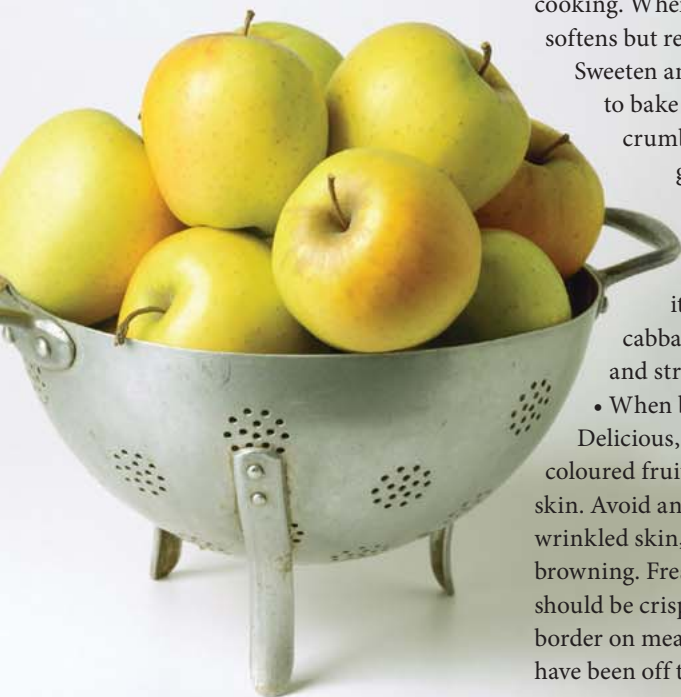
DON'T MISS this month: Fascinating and fun classes for cheese lovers or professionals from Juliet Harbutt, Master of Cheese (and our former cheese columnist). Courses include Fermented Friends (wine and cheese matching) and Certificate in Cheese. See thecheeseweb.com and foodandwine.co.nz.

Enjoy now: GOLDEN DELICIOUS

- This apple, with its thin golden skin and sweet, crisp flesh, is a popular eating and cooking variety. It is harvested from late February and throughout March.
- Golden Delicious were discovered in West Virginia. They were introduced commercially in the early 1900s as a companion to Red Delicious, even though the two varieties are not related.
- The Golden Delicious is a parent apple to many popular varieties including Gala, Pink Lady and Jonagold.
- Once widely grown by New Zealand orchardists, Golden Delicious fell out of favour commercially because the fruit bruises very easily when transported.
- Two compelling reasons to grow your own Golden Delicious: the tree-ripened apples cannot be beaten for juicy sweet flavour, and they make superlative apple pies – many say the very best pies.
- When cool nights precede harvest, Golden Delicious apples often come off the tree with a rosy pink blush on their yellow skin.
- Raw Golden Delicious are excellent in green salads, fruit salads and grain salads. Crisp, sweet slices are also great in burgers and sandwiches.
- Golden Delicious are ideal for puréeing into apple sauce or apple butter and for using in soups.
- The well-balanced, rich and almost buttery flavour of Golden Delicious is accentuated with cooking. When baked, the texture softens but retains its shape.

Sweeten and spice apple slices to bake into crisps, crumbles, tarts, cakes, galettes and breads.

- These apples also pair well with savoury items such as onions, cabbages, pork, cheeses and strong herbs.
- When buying Golden Delicious, look for well-coloured fruit with firm, smooth skin. Avoid any apples with wrinkled skin, missing stems or browning. Fresh Golden Delicious should be crisp; the texture can border on mealy when the apples have been off the tree too long.



SALAD GREENS WITH WARM APPLE, HONEY & THYME DRESSING

Sweet sautéed apples are amazingly delicious with salad greens. If you're after an interesting change from the standard bowl of greens, try this delightful combination.

20g butter
2 Golden Delicious apples, cored and sliced
70g pecans
2 tablespoons liquid honey
1 tablespoon red wine vinegar
2 tablespoons neutral oil
1 tablespoon fresh thyme leaves
120-150g mixed salad greens, eg mesclun and rocket

Heat butter in a frying pan and sauté apples with pecans until just tender. Add honey, vinegar, oil and thyme and toss to combine and warm through. Spoon over salad greens in a bowl and serve immediately. *Serves 4*

APPLE FRITTERS

Serve these moreish battered bites for a fun, casual dessert, with small pots of melted dark chocolate on the side for dipping.

Core and slice apples into thin wedges (about 5mm at thick side). Toss in a bowl with the juice of 1 lemon, a good splash of Calvados (apple brandy) and 2 tablespoons caster sugar. Leave for 30 minutes. Mix up your favourite batter or use a store-bought one, adding a little sugar to the mixture. Drain the apples well and coat in the batter. Deep-fry small batches in vegetable oil for a minute or two until golden. Drain on paper towels and keep warm until all are cooked. Serve dusted with icing sugar.

**more
ONLINE**

For more recipes perfect for Golden Delicious – Apple Tarte Tatin, Apple Sour Cream Pie, and Apple and Pecan Spice Cake with Honey Cream Cheese Icing – see nzhouseandgarden.co.nz.

The Pork Steak Escape.

If you're in the Dog Box, here's the recipe to get you out.



RIGHT GENTS. HERE'S HOW TO GET OUT OF THE DOG BOX IN LESS THAN AN HOUR.

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- ② SET THE FLOWERS ASIDE, THEN CHOP UP THE CLOVES, THEN COVER YOUR STEAKS WITH THE GARLIC, YOUR LEMON, CHOPPED BASIL, SALT AND PEPPER.



- 1CM THICK 100% NZ PORK STEAKS
- LEMON JUICE FROM 1 LEMON
- 4 CLOVES OF GARLIC
- A BIG CLUMP OF BASIL LEAVES
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Sally



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BON APPETIT

Help yourself to our smorgasbord of five fabulous kitchens – contemporary, outdoor, farmhouse, space age and colour crazy

WORDS CLAIRE McCALL

Sociability was the guiding principle for this contemporary Remuera, Auckland kitchen designed by Chris Tate of Chris Tate Architecture; just 4m wide, but with clean lines that allow plenty of room for circulation, it links an outdoor fire pit and a more formal lounge.



BOYS JUST WANT TO HAVE FUN

Chris Tate Architecture

It's evident from the first that this is a house where entertaining is number one on the agenda. With its contemporary lines and concrete and steel material palette, the Remuera pad was originally built for a 30-something single man "to have fun in".

Wedged into a thoroughfare that is just 4m wide, the kitchen is nevertheless big on designer good looks. "It also provides a link between the outdoor fire pit and a more formal lounge," says designer Chris Tate.

With sociability in mind, the owner didn't want to have his back to guests while cooking, so the island bench became the natural point on which to locate the hob and sink.

Dramatic in black and white, the kitchen has a layout that's simple yet fit for purpose. The main challenge was to allow enough "walk space" for guests to move around. Chris designed a slim-line bench with recesses to house the bar stools. A floor-to-ceiling bank of units provides all the storage for the kitchen and conceals the fridge and pantry. Pared-back forms and raw, industrial-style materials are the essence of the design.



"We wanted to make a beautiful statement without overdoing it," says Chris, "because the rest of the home is quite a brutal space." White marble benchtops are the yin to the yang of dark-stained oak cabinetry. Minimal handles are in keeping with the clean lines.

An exposed structural steel beam links the kitchen visually with the sunken alfresco fire pit, which brings some bachelor pad panache to the entertaining zone – it's an area that, according to Chris, "draws you in" like moths to a flame. A plumbed-in gas firebox provides the heat with a sculptural flue hovering above. "It's a space that definitely encourages conversation; once you've got your spot, you never want to leave it." Bring on the cocktails. >

THIS PAGE This contemporary Remuera kitchen (see also previous page) overlooks an alfresco fire pit and features raw concrete flooring with a matt sealer; calacatta marble benchtop from Artedomus; spray-finished island cabinetry from Craftwood for Kitchens; hob by Fisher & Paykel; tapware and handles from Chesters; firebox and flue custom-designed by Chris Tate, supplied by MacFarlane and Murray Engineers.

PHOTOGRAPHS: JACKIE MEIRING



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ALL FIRED UP IN THE OUTDOORS

Al and Lizzy Brown, homeowners

When well-known chef Al Brown and his family moved to Auckland from Wellington almost two years ago, they were unconcerned about the poky kitchen in the Ellerslie villa they eventually bought. “Here in Auckland, you can cook outside six months of the year,” enthuses Al. “I love fire; I’m a solid fuel fan.”

So the rotten back deck and the area around it were first on the renovation hit list. Working with builder Carl Lund, who had a hand in crafting the interiors at Depot, Federal Delicatessen and Best Ugly Bagels, Al and his wife Lizzy drew up plans for a generous outdoor kitchen and entertaining space that steps down from the house. “We love that 70s feel of a sunken lounge,” he says.

A fireplace with a tall flue painted red is now the focal point of this zone, which overlooks a pool. The fireplace arrived in kitset form from Tauranga and took the team one day to put together.

“I used to like pizza ovens,” says Al, “but they’re not great for impromptu events and don’t provide much ambience.” This set-up does double duty for cooking on a grill above burning embers or on a teppanyaki plate set into a bench alongside: “Great for making fritters and scallops – delicate pass-around food – but also cheese toasties for kids playing in the pool.”

Al uses the masonry fireplace for cooking whole beef fillets, the well-seasoned wood infusing them with smoky flavour. His three key components for functionality in this alfresco domain are: copious bench space, running water and something to wash up in. “I found the old wash tub in an inorganic collection.”

The rest of the area captures the bespoke-casual look Al has become known for. “I love original, not bought off the shelf. Finding ideas and scouring recycle yards is part of the process.”

Case in point, the low-rider settee and armchairs that “Lundy” the builder knocked together (see right). Al borrowed the idea from a barber’s shop in Hobart, where they’d stripped back an art deco sofa to its timber skeleton to use as seating.



Next Al asked Andy Missen of Nidus to work his magic on the “high and ugly” pool fence. The railing top has been transformed into an alfresco bar, where handmade stools are the ideal late-afternoon spot to perch (see above). The fence palings are a decorative welded design in steel, made to resemble twigs.

With the essential elements in place, the main kitchen has moved outdoors and summers are spent dining beneath the sun and stars on quick quesadillas or slow-cooked marinated legs of lamb. With so many delicious aromas floating over the back fence, we only hope Al invites the neighbours. >

PHOTOGRAPHS: JANE USSHER



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Visit our website for a video tour of Al Brown's kitchen

THESE PAGES Chef Al Brown's outdoor kitchen in Auckland's Ellerslie is very much a working kitchen six months of the year; the Flare fireplace is by Gibraltar Built in Tauranga; the angular, deco-style sofa and armchairs were custom-made by Lund building contractors and the bar stools were custom-built by Andrew Missen of Nidus Furniture.



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FARMHOUSE KITCHEN FOR A CROWD

Joanne Godding, Bespoke on Khyber

In reshaping this farmhouse kitchen in Greenhithe, where this issue's cover was shot, the emphasis was on a generosity of spirit. The owners have four children, aged 16 to 26, so a place for garrulous gatherings and family feasts was part of the brief to designer Joanne Godding of Bespoke on Khyber. The co-owner, a part-time nurse, also wanted a layout to accommodate more than one person working.

"The old kitchen was cottagey and U-shaped, which divided off the kitchen and dining area so it felt like a couple of closed-up rooms," says Joanne. "We wanted a more open feel."

They opted for an English-style look with a touch of glamour. "The details are quite refined; you don't notice them all at once."

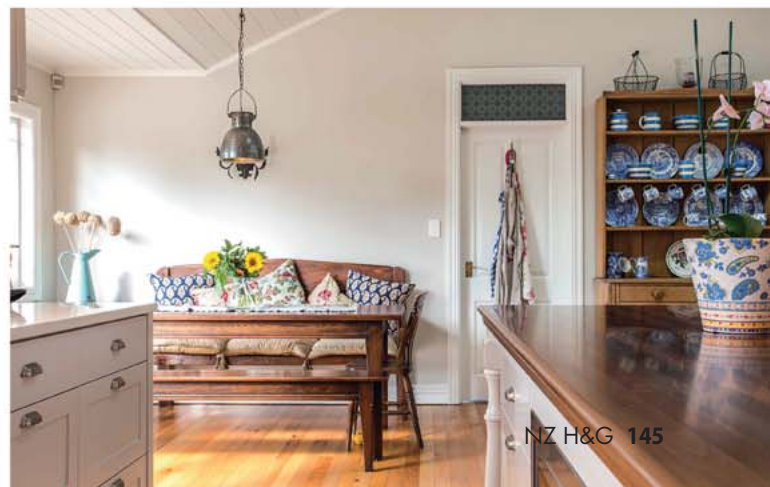
The solution was to create a multi-purpose central island, where family members could perch and have a coffee or use it as a buffet for bigger occasions. The 2.5m island was designed to look like a table with turned legs; its beautiful black totara top with a scalloped edge brings charm and character to the space.

The bench ties in well with original matai floors and acts as an anchor point, around which are banks of cupboards on three sides. "We didn't take the units to the ceiling so that there were places to display the owner's collection of beautiful things." Baskets, trugs and copper pans complete the farmhouse feel. A black oven and a dresser filled with Cornishware provide focal points at either end of the space. Alongside the dresser, a rustic dining table is a good spot to spread out university assignments.

Along another wall, tall units, designed to look like a dresser, are just 400mm deep – "but it's functional; you don't lose things in the back of the cupboard," says Joanne.

There was some agonising over whether to paint the wooden tongue-and-groove ceilings white but the transformation has been very effective. "The space sits really comfortably within the house and works well, whether for four people or 15." >

THIS PAGE Built with family feasts in mind, this Greenhithe, Auckland kitchen by Joanne Godding features an island bench topped with black totara from Kings Fourth Generation Woodworking; the cabinetry has a two-pot satin lacquer finish in Resene 'Quarter Truffle'; tapware by In Residence; runners, hinges, cutlery and utensil trays by Blum; Falcon black and chrome oven; integrated Miele dishwasher.



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STEP INTO THE SPACE AGE

Natalie Du Bois, Du Bois Design

It was a tricky mission wrestling an oval island bench onto the second level of this brand-new Orakei home, but a vital one. It's become the pièce de résistance of a kitchen with traces of space age style and plenty of thought behind its steely good looks.

The home was built for a couple and their pre-teen daughter, but extended family visit frequently and many of them are keen cooks. This is a sociable kitchen – a hub of activity – but also a thoroughfare between a media room on one side and a dining room on the other. “It was essential to plan the layout so people could work in it without family members bumping into them as they walked through,” says designer Natalie Du Bois.

Apart from the oval-shaped island, a curvaceous form with no sharp edges, Natalie's solution was to double up. She grouped an oven, hob and sink along one wall and furnished the opposite sector of the kitchen with ovens and a sink too. “That means, when you're prepping and cooking, you never have to cross the room to achieve what you need to.”

A separate larder and a prep area was created to keep the main kitchen less messy and frenetic. “It's a narrow space but all the cupboards have sliding doors so they don't encroach into the space.” The owner displays her Fornasetti china on open shelving.

Practicality aside, it's the visual va-voom of this striking room that makes the most impact. Although it may appear minimalist at first, subtle textures add the X factor. On the stainless-steel island, the top is in a Mirage pattern finish whereas the edges have a brushed finish – an antidote to greasy fingerprints. The wavy lines on the high cupboards echo this look, and timber floors, sinks in black composite stone and porcelain sheeting behind the cabinetry that resembles basalt all add a raw material quality that grounds the futuristic elements of the design.

The glamour of a glittering chandelier above the island bench was a finishing touch added by the owners. “Everything in the home is black, white or silver so this room melds in really well with that,” says Natalie. >



THIS PAGE This brand new Orakei, Auckland kitchen by Natalie Du Bois doubles up on ovens and sinks: the free-standing oven is by Mercury and the combi oven, steam oven, coffee machine, rangehood and dishwasher by Miele; sinks by Blanco; fridge by Samsung; tapware by Dornbracht; the cabinetry features Dune textured panels and flat cabinet panels lacquered in Resene 'Black White'; benchtop is Silestone Blanco Zeus Extreme; the island is Mirage stainless steel; the splashback is Laminam and Silestone; hardware by Blum; bins by Hafele; flooring stained oak; walls in Resene 'Acropolis'.



THIS PAGE Maggie Gardner designed this vibrant Glendowie kitchen for a young family renovating their 80s home; the four-shade colour-blocking scheme is a combination of four Resene colours, 'Galliano', 'Red Hot', 'Dynamite' and 'Outrageous'; the cabinetry is Melteca Shitake Naturale in Bliss; the hinges and self-closing drawer systems are Grass Nova by Hafele; the kitchen mixer is Paini Cox; dishwasher Bosch; ovens and side-by-side fridge/freezer all Smeg; pendant lights from Lighting Direct.

COOKING WITH COLOUR

Maggie Gardner, Kitchens by Design

Not many homeowners are adventurous enough to use the colour-blocking technique in a kitchen but, when this Glendowie couple with a toddler and young baby were renovating their 1980s home, they wanted to add a bit of rainbow magic – and why not?

"I like it when the clients have some ownership of the space. It's not about me," says Maggie Gardner of Kitchens by Design. The clients had fallen in love with the vivid red tones of a painting they bought in Vietnam, so used that as the starting point for their four-shade scheme (Resene 'Galliano', 'Red Hot', 'Dynamite' and 'Outrageous').

During the renovation, the kitchen was relocated to a former bedroom, making it central to the downstairs living zone. To bring in more light, Maggie replaced the slot window with a bigger, lower one. Starting with a blank 4m x 5m canvas, her mission was to provide masses of storage and bench space and allow an easy connection with the adjacent dining room.

"It's a square footprint so I opted for a G-shaped plan with lots of cabinetry to cover three walls and a breakfast bar for the kids and guests to sit up at."

Open shelves were used for display, with a built-in extractor fan dividing them; on the opposite side, the double-door fridge is cleverly flush with the cabinetry. "We used a 90mm gap either side and built in some vertical, integrated panels. This means that the doors to the fridge can still be opened to 90 degrees, but it needn't be proud of the cupboards."



Since this project's budget had to cover an entire house renovation, some canny choices were made. The best money spent, says Maggie, was on quality hardware – tapware and fittings such as German soft-close doors and drawers. "Where you can save is on the facings and benches." A relatively inexpensive stone-quartz composite was selected for the benchtops and the cabinetry is a laminate, albeit with a linen finish. "I always like texture over plain, which can end up looking rather boring." Powder-coated handles with a soft, ergonomic curve are a subtle yet pleasing finishing element.

The undisputed heroes of the scheme are the blocks of strong colour. The rectangular format of the shelving colour blocks is echoed in the horizontal geometry of high-gloss lacquer colour blocks on the island. Maggie guided her clients' hand in choosing a yellow and orange tone to match the red that originally inspired the design. "Then my instinct would be to add a blue or green to the mix, but the owners had their hearts set on merlot." The result is eye-popping and effective: a bold, personalised statement. >



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2



SEVEN QUICK KITCHEN UPDATES

1 *The average bin is not a thing of beauty* so one that does its job invisibly is a much-appreciated secret helper. New Zealand-designed Hideaway Bins include a friction-fitted lid that remains in the cupboard when the unit is opened, but closes over the bucket when the unit is closed, which helps with odour control. The bins also have an anti-bacterial powdercoat designed to fight yeast, bacteria and fungi, which keeps the bin hygienic.

2 *Get flash with your splashback* and you'll instantly bring a whole new look to your kitchen. Think texture rather than plain colour. Bisazza's Frozen Garden, a ceramic tile range by Dutch designer Marcel Wanders, makes a creative statement. Its 3-D crystal pattern bounces the light in different ways throughout the day. From Tile Space (formerly Heritage Tiles).

3 *Is this the car wash of the kitchen?* Samsung's new WaterWall dishwasher features a spray bar that glides back and forth using powerful, high-pressure water to create a sheet of water that sluices those hard-to-reach places at the bottom of the rack.

4 *Induction cooking is in hot demand* – and that's no surprise. With energy-saving qualities, flexibility, instant heat control and an easier-to-clean surface, what's not to like? The latest Asko induction hobs from Award Appliances also feature an Easy Dial, allowing cooks to set the power and time by sweeping a finger over it in a clockwise direction, rather like using an iPod.

5 *Walls you can interact with* are still very much part of the decorative palette – chalkboards, whiteboards and writeable and magnetic surfaces make good sense in the kitchen. Formica (from Laminex NZ) has a range that looks fabulous and is practical too. Share artwork, write reminder notes, messages or lists.

6 *Touch-button technology* has come to tapware. When your hands are full, or grubby, you no longer have to struggle with a lever. Simply touch the button on the Metris Select kitchen mixer with the back of your hand or elbow and the tap will turn on. From Hansgrohe.

7 *Replacing the dishwasher?* If your doors and drawers feature soft-open, handle-less technology, now your dishwasher can match it. Miele's Knock2Open fully integrated dishwasher has no handles, allowing it to blend seamlessly. Two knocks on the door of the dishwasher and, like magic, it opens automatically. ■

4



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3



5



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before & after

new dream kitchens

before



A modern upgrade for a growing family was the driving force behind this couple's kitchen choices and when it came time for them to plan their new kitchen – a mix and match approach was a no brainer!

plan

Jess "We had a rough idea of what we wanted our new kitchen to look like so we started off by doing some research online and collecting photos from magazines. Having a young family meant we needed durable surfaces that would also look great."

Pete "It was important for us to keep the practical u-shape design with plenty of working space and a breakfast bar for the kids to eventually use. We were also keen on using a mixture of different colours and textures to keep things fresh and modern."

after



select

Pete "We were able to pick up most of the kitchen from the store on the day. The doors and panels we chose had to be ordered in, but this gave us time to start assembling the cabinets so we could keep the reno moving."

Jess "The Urban Oak and Egg White base cabinets tied in perfectly with the Flint Stone benchtops."

create

Pete "Ripping up the cabinets from the old kitchen was a lot of fun. I did most of the labour so Jess could keep the kids occupied. Everything was a big learning experience and the first cabinet took the longest but like anything, once I got the hang of it – it kept getting easier."

enjoy!

Jess "We absolutely adore our new kitchen! It's fresh, it's chic and most of all - we designed it ourselves. I never would've thought after having the kids that we would've been able to pull something like this off."

Pete "Now to move on to the laundry ..."

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*"We absolutely adore
our new kitchen! It's fresh,
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jess



essential ingredients

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▲ CHRISTOPHER VINE DESIGN

The new Avalon collection by Christopher Vine Design lets you liven up your home with bold designs reminiscent of modern classics. Each piece features contrasting patterns on interior and exterior surfaces. The collection includes traditional dinnerware, mugs and matching jugs made from durable prestige porcelain and is microwave and dishwasher safe. www.christophervine.com.au





◀ **LEGRABOX**

Blum's new drawer system Legrabox boasts a sleek, minimalist profile that has already won several international design awards. Available in luxurious matt finishes in combination with timber-design drawer organisation, Legrabox is the ultimate must-have for your new dream kitchen. Available April 2015.



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▲ METRIS SELECT KITCHEN MIXER

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FOLK ART FOR OUR TIME

Harry Watson is a skilled, self-taught woodcarver inspired by medieval European examples. Interested in the cultural and environmental consequences of the colonisation of New Zealand, he makes ironic folk art for our time. Nineteenth century humans were not the only invasive species – so too were the tough birds and plants they brought with them. Watson carves flora, fauna and historical figures to create little tableaux that are both amusing and thought-provoking. Many look like three-dimensional portraits, surrounded by

patterned frames. Chunky figures stand out, as they do in the support posts of Maori meeting-houses. Unlike those assertive warriors, products of our own carving tradition, Watson's bewigged colonists look somewhat lost and bewildered. Rather than tell particular stories, the artist wants his pieces to be "subjective, shifting and evocative". In the work illustrated, Sir Hugh Palliser (after whom dangerous Cape Palliser was named, but who never visited New Zealand) is scared off by a marine taniwha. *Warwick Brown*



HARRY WATSON

Age: 50

Lives in: Masterton

Represented by: Page Blackie Gallery, Wellington. Also available at The Vivian gallery, Matakana.

Price range: \$1200-\$12,000

Work illustrated: *Turn and Be Damned*, 2013

Collected: Living with the Things You Love

FRITZ KARCH & REBECCA ROBERTSON

Abrams, NZ distributor Hachette, \$65, 351 pages, hardback

There really is nothing like other people's collections to arouse admiration or sheer disbelief. In *Collected*, Karch and Robertson, both *Martha Stewart Living* stalwarts, have spared us the banal (or pitiable) extremes, leaving a beautifully presented sampling of the rest to enjoy, along with a lively, informative commentary. They've divided the results into 15 sometimes overlapping collector categories ("the Modest-ist", "the Naturalist" etc) – as they point out, adopting limits and observing categories helps to make sense of the sheer



abundance of collectables out there. I suspect monocular collectors will struggle to feed their habit with these diverse line-ups, but toe-dippers and lovers of the art of arrangement should be entranced. And perhaps learn something about their own collecting habits, however modest (or modest-ist). Although I would have put myself down as a "Colorist", for example,

I found my bits and pieces reflected in the Machinist, Modest-ist, Naturalist and Containerist (tins, baskets, boxes...) chapters. A book like this could inspire you to get out there and gather; or gladly leave it to those made of more single-minded stuff. Either way, it will make a splendid addition to the book collection. *Jan Chilwell is NZ H&G's sub-editor*

Absolutely Beautiful Things

ANNA SPIRO

Penguin/Lantern, \$60, 224 pages, hardback

"The greatest compliment you can receive is when someone walks [into your home] and says, 'This is so you,'" reckons Anna Spiro.

"Pluck up some courage and go out on a limb with a look you love and believe in." For this particular interior designer and blogger, that look is unabashedly bright, with rooms bursting with colour and pattern and filled with special treasures – antique furniture, artworks, collections of wicker baskets, blue and white china or vintage ginger jars. Spiro shares her



tips and tricks for finding your own look, such as taking inspiration from your past and only buying pieces from your heart, but her greatest insight is that your look, once you've found it, is not to be adhered to rigidly; it should evolve as you do. That way, you won't have to overhaul it every five years as your tastes change. *Andrea Warmington is NZ H&G's staff writer*

The Forever House: Time-honoured Australian Homes

(EDS) CAMERON BRUHN & KATELIN BUTLER,

Thames & Hudson, \$90, 304 pages, hardback

A "forever house" is one that transcends its era, says this book's introduction, and the 23 chosen buildings, from the 1950s though to the 1980s, all fulfil that brief in their own way while also saying something about the times and culture that produced them. Each text entry (written by a variety of contributors, and so inevitably uneven in tone and level of specialist vocabulary) covers the architect/client and characteristics of the house, illustrated by generous exterior and interior shots and floor plans. Famous architectural names represented include Harry Seidler, Robin Boyd, Roy Grounds, Enrico Taglietti and Glenn Murcutt. Some are first projects, others mature works.

Each decade is introduced with a first-hand account from an architect working at the time.

Jan Chilwell >



PICK OF THE BLOGS

The Jealous Curator, thejealouscurator.com: "Damn, I wish I thought of that," is the guiding principle behind the blog of Danielle Krysa (aka The Jealous Curator). Danielle, who has a BFA in painting, printmaking and art history, writes daily posts that showcase contemporary works by artists from around the world and is a fantastic source for discovering new artists. "There is one moment, in the first few seconds, when you look at a piece of art and know that you love it," says Danielle. "It's the moment when, if you're an artist yourself, you look at it and feel a rush of uplifting inspiration... and total, soul-crushing jealousy all at the same time."

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Editor Sally Duggan visits garden guru
Lynda Hallinan's eye-poppingly bright retro bach
and chef Al Brown's outdoor kitchen

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A Saben carpet bag from Cavalier Bremworth valued at \$450. Made from high-quality leather and featuring Cavalier Bremworth's brand new felted wool carpet, Kennedy Point, this handbag was designed by Roanne Jacobson from Saben. Find out more about Kennedy Point at cavbrem.co.nz.

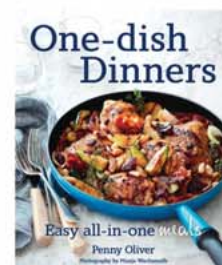
ART, BOOKS & BLOGS

One-dish Dinners

PENNY OLIVER

Penguin, \$40, 160 pages, softback

Scrubbing a pile of sticky pots and pans doesn't rate highly on the fun factor scale, so a collection of recipes that require minimal



clean-up has instant appeal. Kiwi food writer Penny Oliver has organised her recipes according to cooking vessel. The all-in-one-dish meals range from quick toss-together salads like Raw Energy Bowl (a beetroot, carrot, fennel, cracked wheat and feta combo) to soups (the Red Capsicum and Halloumi looks easy and fabulous), slow-cooked stews such as Beef Cheeks in Red Wine and desserts. For mid-week meals or casual entertaining, this book would be a handy resource. *Sally Butters is NZ H&G's food editor*

Tie Dip Dye

PEPA MARTIN & KAREN DAVIS

Craftsman House, \$32.99, 127 pages, softback

Hand-dyeing your own fabrics is no longer just the preserve of hippy types, as the authors of *Tie Dip Dye*, Pepa Martin and Karen Davis, will attest.



They're the owners of an Australian boutique textile company called Shibori (the name of an ancient, and currently very fashionable, Japanese dyeing technique). Their second book includes 12 techniques for dyeing fabrics – many of which draw on the Japanese tradition for their inspiration – as well as projects using hand-dyed fabrics in your wardrobe or home. I wouldn't mind trying my hand at the Kumo duvet cover and pillowcases.

Andrea Warmington



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Urban eye

Our local experts find what's hot around the country

Auckland ANDREA WARMINGTON

Crave

This cafe in Morningside's industrial back streets is owned by a collective who decided they "wanted to be good neighbours and help create a great neighbourhood". All Crave's profits go back into the community and the cafe hosts street parties, jam sessions and other events. This neighbourhood devotion is evident in the menu, with dishes named for local streets, such as the Altham, a delicious stack of kumara rosti, tomatoes and mushrooms.

25 McDonald St, Morningside, (09) 845 4714, cravecafe.co.nz



The Fabric Store

I grew up trailing my mother – a highly accomplished seamstress – around fabric stores and never have I visited one as cool as this. The light and airy space features all manner of funky fabrics, including hides and other unusual and harder-to-find textiles. A must-visit for the keen sewer.

139 Newton Rd, Newton, (09) 366 1991, thefabricstore.co.nz



Barbers & Merchants

A bespoke barber shop for the discerning gentleman, Barbers & Merchants also trades in a carefully curated selection of new and vintage hair and shaving equipment and accessories from the likes of Taylor of Old Bond Street, Dovo and Triumph & Disaster – and their gift vouchers would make an ideal present for hard-to-buy-for blokes.

106 Hinemoa St, Birkenhead, (09) 480 8100, barbersandmerchants.co.nz

Hawke's Bay VIVIANNE HALDANE



So Vintage

A shared nostalgia for the past led New Zealander Korreen Hay and her French husband Mehdi Sanssar to set up So Vintage in the seaside location of Te Awanga, near Napier. The couple travel regularly to France to source a mix of antique, vintage and industrial-style stock. Last year, So Vintage, whose motto is "Loriginal or nothing", opened a pop-up shop in Wellington and another one is planned there this year. Open Thu-Sun 11am-3pm; cnr of Clifton Rd and Pipi St, Te Awanga, 027 956 9415, sovintage.co.nz.

Black Barn Kitchen

The abundance of the region is showcased in this new shop (formerly Black Barn Gallery). You'll find delicious gourmet take-home meals made by Black Barn's chefs, artisan breads, handmade chocolates, olive oil, fresh potted herbs, cookbooks and kitchen accessories.

Black Barn Rd, Havelock North, (06) 877 7985, blackbarn.com/kitchen.asp



Poppies Bookshop

This independent boutique store is a bookworm's heaven. The relaxed vibe invites you to linger and browse an extensive range that includes new volumes and old classics, coffee table books and children's books. Owners Pam and Brett Bennett pride themselves on locating hard-to-find books. Poppies also stocks an excellent range of cards.

9 Napier Rd, Havelock North, (06) 875 8406, poppieshavelocknorth.circlesoft.net

Wellington ANN PACKER

The Art Library

Set up in 2003 by a couple of artists, there's something in this rental collection of original New Zealand art to suit all tastes and budgets, as businesses and private clients nationwide have found. Rental is for a minimum of three months with price based on the work's value. They also offer an instant art service for homes that are on the market.

112 Nelson St, Petone, (04) 568 3886, theartlibrary.co.nz

▷ The Sewing Depot

With haberdashery getting harder to find, this little store – just off the main street in Petone not far from the artesian fountain – is perfect if you need a spool of thread, quality ribbon or some interfacing. You can also sign up for sewing workshops or buy machines from the most basic right up to heavy-duty jobs.

47A Buick St, (04) 589 6933, thesewingdepot.co.nz



△ Little

It certainly is small, but this wee cafe in the mid-century Lower Hutt Little Theatre and War Memorial Library complex continues to garner praise. Little's menu is fresh each day and locally sourced – you'll find Zany Zeus cheese, Hardie Boys ginger beer, Celcius coffee and On Trays ham. All served up in a modern space fitted out by award-winning architect Mary Daish.

2 Queens Drive, Lower Hutt, (04) 570 6823, littlecafe.co.nz

Queenstown PETA CAREY



△ Bound

Hallelujah, bibliophiles, we have books back! Within a week of their pre-Christmas opening, new independent bookstore owners Oliver Bombard and Jade Becker could barely keep the shelves stocked, such is the appetite for quality literature here. Sydney-siders originally, the couple took their cue from Sydney bookstores such as Berkelouw before taking the leap into the Queenstown market. Bound also features fine art, photography and art supplies. Note the special corner for beautiful children's books too.

Open Tue-Sun, 9.30am-6pm; 1B/3 Church St, (03) 442 5601

Florence's Foodstore and Cafe

Florence's is already renowned for showcasing local fare – breads, preserves and jams, handmade chocolates, cheeses and local wines, all beautifully presented and of the highest quality. The restaurant is frenetically busy, the take-out meals sell out, and the queue of locals extends out the door come mid-morning. It's also a beautiful spot.

Open 7 days 8.30am-3.30pm; cnr Orchard and Cardrona Valley Rds, (03) 443 7078, florencesfoodstore.co.nz

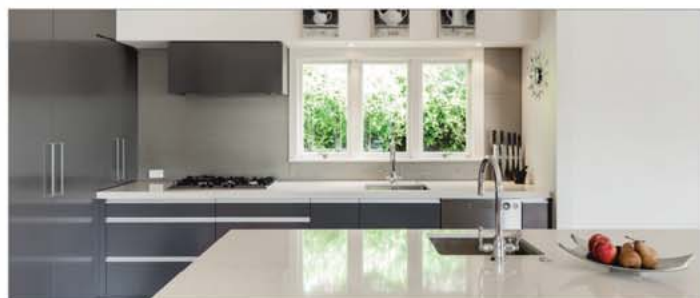
▷ Graze

A welcome arrival amid the suburban streets of the Lake Hayes Estate subdivision, this eatery, cafe, boutique grocery store and bakery is now the hub of the community, where locals and bike trail cyclists converge. Freshly baked bread, home-made ice cream, a micro brewery and wine bar, a 140-seat restaurant with great food and atmosphere, even a playground for the kids.

Open 7 days; 1 Onslow Place, Lake Hayes Estate, 021 685 455, grazenz.co.nz



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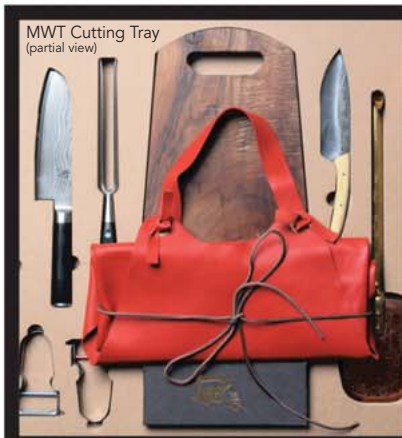
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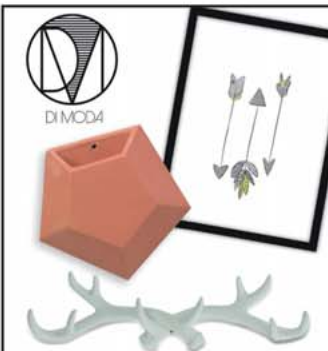
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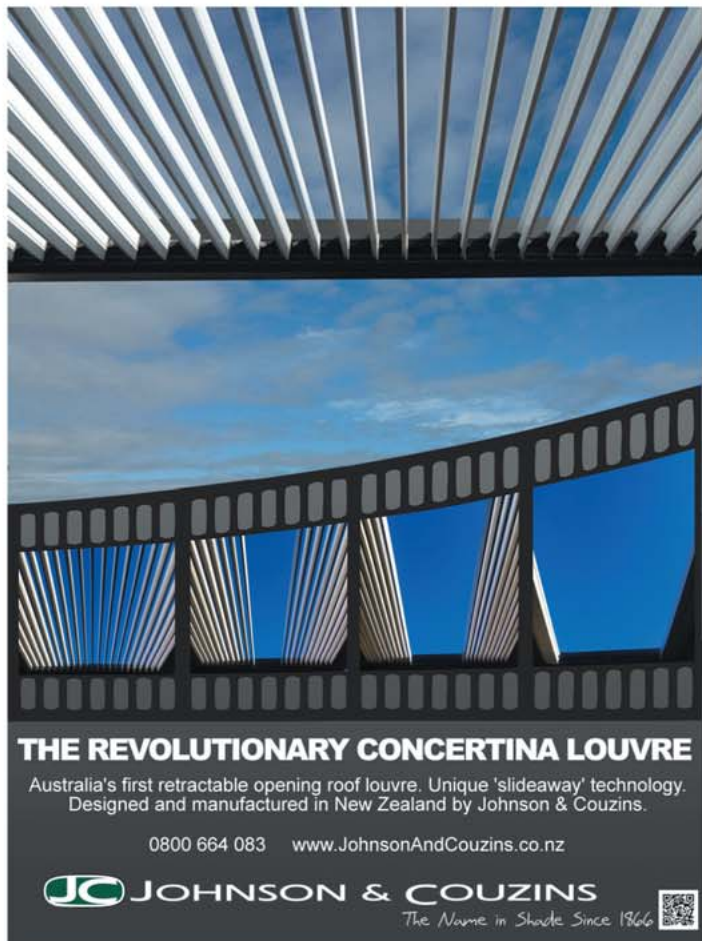
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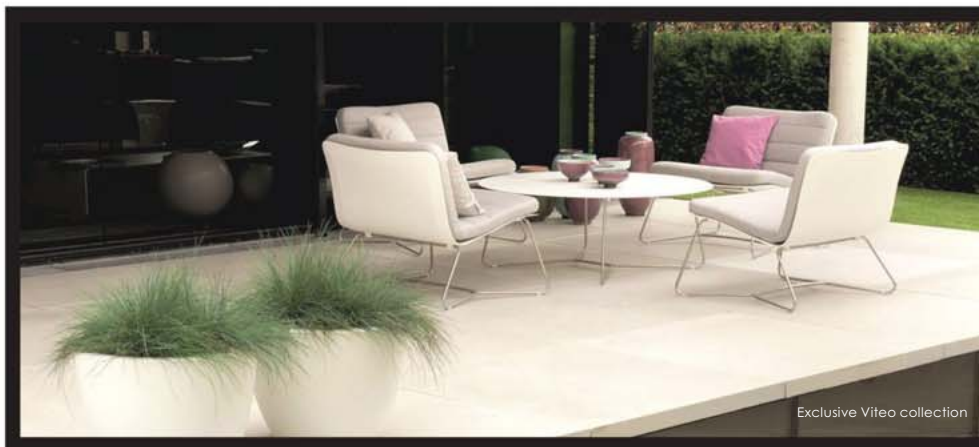


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NZHOUSE & GARDEN



For our April issue, we visit Kiwis with truly superb homemaking skills and ask them to share secrets. Our line-up includes author and creator Cassandra Ellis, who now lives in London (top left); Wellington designer Dennis Walton, who lives in "a grand home on a small scale" (bottom, far left) and Christchurch couple Daryl and Tara Hewitt, who've just finished their post-earthquake dream home (left). In Taranaki, we visit a Japanese garden, and our food pages feature east-west fusion family favourites.

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